Friends and Family Cookbook

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Snacks, Appetizers & Beverages

By Donna Faye

SNACKS, APPETIZERS AND BEVERAGES

SNACKS AND APPETIZERS

HOT SHRIMP DIP

1 pkg. cream cheese, softened
1 diced jalapeno
½ jar banana peppers
½ lb. salad shrimp

Mix altogether and put in small melting (crock)pot or heat on stove and transfer to warming dish. Eat with crackers or veggies. (This is one of Kerry's and is very yummy)

Tami Stoever

TACO DIP

Mix:
1 pint of sour cream
1 pkg. taco seasoning

Spread into 9x9" pan. Add:
Shredded lettuce
Diced green onions
Diced tomato
Sliced black olives
Shredded cheese

Sara Mumma

SUPER NACHOS

1 lb. hamburger
1 lb. refried beans (1 can)
2½ cups shredded cheese (mixture Cheddar and mozzarella)
Sour cream
1 onion
1 4-oz. can chopped green chilies
¾ cup taco sauce
1 cup sliced black olives

Brown hamburger and onion. Drain all grease off. Spread beans in 9x9" pan. Next add the hamburger and onion. The third layer is the green chilies. Place the shredded cheeses on top. Drizzle the taco sauce over the top. Bake at 400° for 30 min. Remove from oven and put sour cream on top; then put the black olives on top. Serve hot with tortilla chips.

Peggy Haken

TEX-MEX TACO DIP

Layer 1: 2 cans jalapeno dip

Layer 2: Combine 8-oz. sour cream, ½ cup mayonnaise and 1 pkg. taco seasoning mix.

Layer 3: Green onions, chopped

Layer 4: 2 tomatoes, chopped

Layer 5: Black olives, chopped

Layer 6: Shredded Cheddar cheese

Serve with tortilla chips.

Zip Hanish

QUICK TOSTITOS CHILI CHEESE BAKE

Tostitos tortilla chips
2 8-oz. pkg. cream cheese
1 lb. hamburger
Salsa
2 small cans of chili with no beans
12-oz. shredded Cheddar cheese or shredded Cheddar/Jack cheese

Preheat oven to 350°. Brown and drain hamburger in a skillet. Set aside. To assemble, spread cream cheese evenly in a lightly greased 9x13" pan. Layer chili, hamburger and shredded cheese. Bake uncovered for approx. 15-20 min. or until cheese melts. Serve with salsa on the side.

Peggy Haken

7 LAYER SOMBRERO DIP

1 1-oz. packet Hidden Valley original ranch dressing mix
1 cup diced tomatoes
1 2.25-oz. can sliced black olives, drained
1 cup sour cream
1 16-oz. can refried beans
1 4-oz. can diced green chilies, drained
¾ cup each: shredded Cheddar cheese and Monterey Jack cheese

Spread beans on a 10" serving platter. Blend sour cream and dressing mix. Spread over beans. Layer remaining ingredients. Serve with tortilla chips.

Peggy Haken

HOT TACO DIP

Brown 1 lg. hamburger and drain. Stir in 1 pkg. taco mix, powdered. Stir in a bottle of taco sauce. Melt in 1 lb. Velveeta. Heat all through. Serve with plain tortilla chips.

Linda Johnson

HEARTY TACO DIP

1 lb. ground beef
1 medium onion, chopped
Dash of pepper
1 lb. process cheese product, cubed
1 8-oz. bottle taco sauce
¼ cup water
1 medium tomato, chopped
1 medium green pepper, chopped
1 2¼-oz. can sliced ripe olives, drained
Tortilla chips

In a saucepan over medium heat, cook beef, onion and pepper until meat is no longer pink; drain. Add the cheese, taco sauce and water; stir until cheese is melted. Stir in the tomato, green pepper and olives. Serve warm with chips. Yield: 6 cups.

CHEDDAR BACON DIP

1 8-oz. pkg. cream cheese, softened
1 8-oz. cup sour cream
5 green onions, thinly sliced
4 medium tomatoes, chopped
1 large green pepper, chopped
1 16-oz. jar taco sauce
2 8-oz. cups shredded Cheddar cheese
1 lb. sliced bacon, cooked and crumbled
Tortilla or taco chips

In a mixing bowl, beat cream cheese and sour cream. Spread on an ungreased 9x13" pan or a 12" plate. Combine onions, tomatoes and green pepper; sprinkle over the cream cheese layer. Pour taco sauce over the vegetables. Sprinkle with Cheddar cheese. Refrigerate. Just before serving, sprinkle with bacon. Serve with chips. 10-12 servings.

WARM AND CREAMY BACON DIP

8-oz. cream cheese
2 cups sour cream
3-oz. bacon bits
2 cups shredded Cheddar cheese
1 cup chopped green onion
1 clove minced garlic

Bring cream cheese to room temperature. Preheat oven to 400°. In a bowl, combine all ingredients. Place in 1 quart baking dish. Cover. heat 25-30 min. or until hot. Serve with sliced French bread, crackers and/or chips. makes 3 cups.

Serving option: Dip may also be placed in hallowed round sourdough loaf, wrapped in foil and heated in 400°oven for 30 min.

Prep time: 5 min.
Time to table: 35 min.
Serves 12.

OLIVE DIP

1 cup mozzarella cheese, shredded
1 cup Cheddar cheese, shredded
2 cups mayonnaise
1 cup green olives
1 cup ripe black olives

Mix all of the above ingredients together and put in a casserole dish and bake at 350° for 30 min. Serve with Frito chips.

DAWN'S DIP

1 2-oz. can crushed black olives
1 can chunk chicken
1 can ground chicken
½ cup diced celery
1 jar jalapeno Cheez Whiz
4 Tbsp. Miracle Whip
Cut up tomatoes
Onion
1 tsp. chili powder

Mix cheese, chili powder, Miracle Whip until smooth. Add remaining ingredients. Garnish with diced tomatoes, shredded Cheddar cheese. us as a dip with Tostados.

Rhonda Hansen

HOT PIZZA DIP

1 8-oz. pkg. cream cheese, softened
1 tsp. Italian seasoning
¼ tsp. garlic powder
2 cups (8-oz.) shredded mozzarella cheese
1 cup (4-oz.) shredded Cheddar cheese
½ cup pizza sauce
½ cup finely chopped green pepper
½ cup finely chopped sweet red pepper
Taco chips or bread sticks

In a bowl, combine cream cheese, Italian seasoning and garlic powder; spread on the bottom of a greased 9" pie plate. Combine cheeses; sprinkle half over the cream cheese layer. Top with the pizza sauce and peppers. Sprinkle with the remaining cheeses. Bake at 350° for 20 min. Serve warm with tortilla chips or bread sticks. Yield: about 3½ cups.

FRESH HERB DIP

½ cup sour cream
½ cup mayonnaise
1 stalk celery, finely chopped
2 Tbsp. green onions, finely chopped
2 Tbsp. chopped fresh basil or 2 tsp. dried basil leaves
2 Tbsp. chopped fresh parsley or 1 tsp. dried thyme leaves
1 clove garlic, minced
¼ tsp. pepper

In a small bowl, stir together sour cream, mayonnaise, celery, onion, basil, parsley, thyme, garlic and pepper. Refrigerate at least 1 hour to blend flavors. Garnish as desired. Serve with crackers.

FRUIT DIP

½ cup white sugar
½ cup brown sugar
8-oz. cream cheese
¾ cup of dry roasted peanuts

Best on bananas and apples.

Hillary

FRUIT DIP

7-oz. marshmallow cream
8-oz. cream cheese
1 tsp. lemon juice
1 Tbsp. orange juice

Allow cream cheese to soften or be at room temperature. Combine marshmallow cream, cream cheese, lemon juice and orange juice. Mix well and serve with fresh fruit.

Rhonda Hansen

LUNCHEON MEAT SANDWICHES

2 lb. ground ham or big bologna
¼ cup sweet pickle relish
½ cup salad dressing

Mix together and spread on sandwiches.

Helen Holck

BUDDING PINWHEELS

1 8-oz. cream cheese, softened
1 Tbsp. grated onion
1 tsp. horseradish
Dash Worcestershire sauce
1 8-oz. pkg. Budding sliced beef

Cream cream cheese, onion, horseradish and Worcestershire sauce until well blended. Separate sliced meat. Lay out in stacks of 4 slices each. Place 2 double slices in a row, slightly over-lapped. Spread with cream cheese mixture. Roll up and fasten with a wooden toothpick. Repeat with remaining meat and cream cheese. Refrigerate, covered at least 2 hours. Just before serving, cut into 1" slices. Makes approx. 3½ dozen pinwheels.

WARM BACON CRESCENT WHEELS

2 tubes crescent rolls
8-oz. cream cheese
1 Tbsp. milk
2 Tbsp. parsley
1 pkg. real bacon bits

Roll out both tubes and press seams together. Mix cream cheese, milk, parsley and bacon bits together. Spread on top of roll. Roll the crescent up and slice. Bake at 350° for 8 min. (watch carefully).

SALMON PINWHEEL APPETIZERS

1 7½-oz. salmon, drained, flaked
⅓ cup mayonnaise
3 Tbsp. chopped celery
¼ tsp. dried dill weed
Dash hot pepper sauce, to taste
1 8-oz. can refrigerated crescent rolls

Preheat oven to 375°. Mix salmon, mayonnaise, celery, dill and hot pepper sauce until well blended. Unroll crescent dough into 4 rectangles. Spread ¼ mixture on each rectangle. Roll up jellyroll fashion, starting at short end. Cut each roll into 6 pieces. Place on baking stone. Bake 12-14 min., until golden brown. Variation: Substitute 1 6-oz. can water packed tuna for salmon. Yield 24 appetizers.

HIDDEN VALLEY PINWHEELS

1 1-oz. packet Hidden Valley original ranch dressing mix
2 8-oz. pkg. cream cheese, softened
4 (12") or 6 (10") flour tortillas
1 4-oz. jar diced pimiento
1 4-oz. can diced green chilies
1 2.25-oz. can sliced black olives

Mix first 3 ingredients. Spread on tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equal amounts of vegetables on top of cream cheese. Roll tortillas. Chill at least 2 hours. Cut rolls into 1" pieces. Discard ends. Serve with spirals facing up. Makes approx. 3 dozen.

DEVILED EGGS

9 hard boiled eggs
¼ cup plus 2 Tbsp. mayonnaise
3 tsp. lemon juice
½ tsp. dry mustard
3 Tbsp. finely chopped onion
½ tsp. Worcestershire sauce
¼ tsp. pepper
Pinch of salt

Sprinkle paprika on top of filled eggs. Chill an hour or so before serving.

NO SLIP EGGS

When taking deviled eggs to a party, place a paper towel in the bottom of the dish. It will keep the eggs from sliding around and absorb any extra moisture.

WANDA'S CHEESE BALL

1 8-oz. cream cheese
2 pkg. Buddings dried beef
½ tsp. Accent
1 tsp. Worcestershire sauce
1 small onion chopped fine

Chop meat in blender or food processor. Mix all ingredients except ¼ of the meat. Make into ball and roll in remaining meat.

Marsha Underwood

JODY'S FRESH SALSA

3 medium diced tomatoes
1 4-oz. can chopped black olives
1 bunch green onions, chopped
Chopped fresh pepper, green, red, or whatever
Chopped or pressed garlic
2 Tbsp. vegetable oil OR olive oil
1 Tbsp. vinegar
Garlic salt
Dash of Tabasco sauce (opt.)

Mix all ingredients together and let sit in fridge for 3 hours.

Joyce Kaufenberg

SALSA

5 Roma tomatoes, diced
½ each: yellow, orange, red, and green peppers, diced
½ large red onion, diced
1 jalapeno, seeded if you don't like it too hot, diced
1-2 green or red chilies, diced
1 tsp. crushed or chopped garlic
Salt and pepper to taste

Mix altogether and let sit for a little bit. You can also add cilantro if you like.

Tami Stoever

DON PABLO'S SALSA FRESCA

2½ cups canned diced tomatoes
¼ cup red or white onion, chopped
½ cup tomato paste
2 cups water
½ tsp. garlic powder
½ cup fresh cilantro, chopped
½ tsp. ground cumin
1 tsp. salt
2 Tbsp. sugar
2 cups canned diced tomatoes
2 fresh jalapeno peppers, finely minced (opt.)

Place tomatoes, onions, tomato paste, water, garlic powder, cilantro, cumin, salt and sugar in a blender or food processor. Puree until smooth. Add remaining measure of tomatoes and mix until blended. (Fresh, diced tomatoes may be substituted for diced canned tomatoes). Add optional jalapeno peppers to taste.

TOASTED TORTILLAS TOPPED WITH SOUTWESTERN BLACK BEAN SALSA

Salsa:

1 16-oz. black beans, thoroughly rinsed and drained, or no salt add
1 cup fresh tomatoes, coarsely chopped
½ cup whole kernel corn, thoroughly rinsed and drained, or no salt added
½ medium onion, chopped
1 minced clove of garlic
1 4-oz. can green chilies, thoroughly rinsed and drained
1 tsp. lime juice
¼ tsp. cumin
⅛ tsp. black pepper

Mix all ingredients in a large bowl. Cover and chill in the refrigerator for 1 hour. Makes 12 servings.

Per serving: 86 calories, 17 g carbohydrate, 5 gr protein 5 g fiber, 276 mg potassium, 295 mg potassium, 18 mg calcium Diabetic exchange: 1 starch

Prepare 6 corn tortillas:

Preheat oven to 400°. Cut each tortilla in half. Place tortillas on a cookie sheet. Bake for 10 min. Turn once, then bake another 3 min. Transfer to serving platter and top with chilled salsa (above). Serve at one.

Per serving: (½ tortillas) 67 calories, 14 g carbohydrate, 2 g protein, 1 g fat, 2 g fiber, 48 mg sodium. Diabetic food exchanger: (½ tortillas) 67 calories, 14 g carbohydrate, 2 g protein, 1 g fat, 2 g fiber, 48 mg sodium

HOT AND SPICY SALSA

2 large ripe tomatoes, chopped
1 small onion, minced
½ cup pitted ripe olives, chopped
2 cloves garlic, minced
2 Tbsp. chopped fresh parsley or cilantro
1 Tbsp. lime juice
½ tsp. cumin
1 tsp. salt
1 tsp. Tabasco brand Habanero sauce
Black bean tortilla chips

Combine tomatoes, onion, olives, lime juice, salt and Tabasco Habanero sauce in a bowl and mix well. Serve with tortilla chips

GARDEN SALSA

3 large ripe tomatoes, seeded and diced
1 stalk celery, finely chopped
3 scallions, finely chopped
1 small cucumber, peeled and diced
1 clove garlic, minced
1 small carrot, finely shredded
2 jalapeno peppers, seeded and minced
2 Tbsp. fresh thyme, minced
2 Tbsp. cilantro, finely chopped
2 Tbsp. balsamic vinegar
1 tsp. sugar
1 tsp. salt

Combine all ingredients in a glass bowl. Cover and refrigerate 1-2 hours before serving.

BRATS 'N BEER

2 lb. brats, cut in 1" pieces
¼ cup brown sugar
4 tsp. cornstarch
¼ cup vinegar
4 tsp. horseradish
¼ cup mustard

Brown brats in just enough beer to keep from burning; drain off fat. Add 1 cup beer and simmer for 10 min. Combine brown sugar and cornstarch with a fork; add vinegar, horseradish and mustard. Mix all together and put with brats. Keep warm to thicken. Serve warm. (It takes Rod 2 cans of drinking beer to brown the brats!)

Zip Hanish

GLAZED CEREAL

12-oz. box Crispix cereal
1 cup walnuts
1 cup pecans
1 cup peanuts
6-oz. pretzel sticks

Mix together in a bowl and set aside. In a 3 quart saucepan, combine:

2 cups brown sugar
2 sticks margarine or butter
½ cup corn syrup
1 tsp. salt

Bring to a good boil. Add 1 tsp soda. It will foam up a lot. Stir constantly. Pour over cereal; mix well. Microwave for 4-6 min. on high, stirring every 2 min.

Zip Hanish

PARTY MIX (A NEW TWIST)

1 pkg. pretzels
1 pkg. Fritos
1 can mixed nuts
1 Pepperidge Farm little fish (reg.)
2 cups rice Chex

Boil:

1 cup butter
½ cup brown sugar
1 tsp. garlic powder
1 tsp. chili powder

for 1-2 min. Add ½ tsp. baking soda; mix. Pour over pretzel mix and bake on 250° for 30 min., stirring about every ten min.

Tami Stoever

CRISPIX SNACK MIX

2 cups brown sugar
2 sticks margarine or butter
½ cup corn syrup
½ tsp. salt
½ tsp. baking soda
1½ boxes Crispix cereal
1 bag stick pretzels
1 jar dry roasted nuts
1 bag M & M's
1 cup raisins (opt.)

Boil brown sugar, margarine, corn syrup and salt for 1½ min. Remove; add baking soda. Spray Pam on inside of grocery bag. Pour in Crispix, pretzels and nuts. Pour sauce over the snacks. Put in microwave for 4 min., shaking bag after every min. Last min. add M & M's. Spread on cookie sheet to cool. Store in air tight container.

Rhonda Hansen

CARAMEL COATED CRISPIX

2 sticks real butter
1 Tbsp. white syrup
1 cup brown sugar
8 cups Crispix

Boil together first 3 ingredients until double in volume. Pour over Crispix. Cool and separate.

Barb Eigenberg

CHEX PARTY MIX

5 cups corn Chex
5 cups rice Chex
5 cups wheat Chex
1 bag Cheetos
1 bag pretzels
1 can mixed nuts
1 cup melted butter or margarine
⅛ cup plus 2 tsp. Worcestershire sauce
1 tsp. garlic salt
1 tsp. celery salt
1 tsp. onion salt

Mix everything together and bake on low for 1 hour, stirring every 15 min. (I think low is 200°).

OYSTER CRACKERS

1 bag small oyster crackers
1 pkg. Hidden Valley original dressing, dry
½ cup oil
1 tsp. dill weed, lemon pepper and garlic salt

Mix all ingredients and bake 15 min. at 250°. Store in airtight container.

PUPPY CHOW

Melt:
1 bag chocolate chips
1 stick oleo (I use butter)
1 cup peanut butter

Pour over 1 box Crispix cereal. Put in brown paper bag with 2 cups powdered sugar. Shake carefully.

CHEX "MUDDY BUDDIES" (Makes in 15 min.)

9 cups corn Chex, rice Chex, wheat Chex, chocolate Chex or combination
1 cup chocolate chips
½ cup peanut butter
1//4 cup butter
1 tsp. vanilla
1½ cups powdered sugar

In a large bowl, measure cereal and set aside. in a 1 quart microwavable bowl, microwave chocolate chips, peanut butter and butter, uncovered on high 1 min. Stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated. pour into 2 gallon resealable food storage plastic bag. Add powdered sugar. Seal bag. Shake until well coated. Spread on wax paper to cool. Store in airtight container in refrigerator or eat.

18 servings (½ cup each), 220 calories, 80 calories from fat, 9 g total fat, 4 g sat. fat, 5 mg cholesterol, 200 mg sodium, 30 g total carbohydrate, 3 g protein, 1 g fiber. Exchanges: 1 starch, 1 other carb, 1½ fat, carbohydrate choices: 2

CINNAMON POPCORN

8 quarts popped popcorn
1 cup butter
½ cup light corn syrup
1 9-oz. pkg. red hot candies

In saucepan, bring to boil butter, syrup and red hots. Boil 5 min. stirring constantly. Pour over popped corn. Bake at 250° in two greased pans for 1 hour. Stir every 15 min.

Hillary

CARAMEL CORN

1 cup of pop corn seeds, popped
Combine:
2 cups brown sugar
2 sticks butter or margarine
½ cup white corn syrup
1 tsp. salt

Bring to boil, then cook on full power for 2 min. Add 1 tsp. soda and stir. Pour over popped corn. Place in 200° oven for 45 min. Stir every 10-15 min. Can nuke 1½ min. 1½ min. 1½ min., stirring between min.

DERBY MINT JULEP KISSES

2 egg whites
¾ cup sugar
2 drops green food coloring
1 tsp. peppermint extract
6-oz. chocolate bits

Beat egg whites until stiff, gradually adding sugar. Beat in food coloring and peppermint extract. Stir in chocolate bits and drop by spoonfuls onto a baking sheet. Put in an oven preheated to 325°. Immediately turn off heat. Leave in oven for several hours or overnight. Store in an airtight container. Makes 24.

Christine Fester

DERBY PRETZEL HORSESHOES

1 16-oz. pkg. large marshmallows
3 Tbsp. butter, cubed
4 cups crushed pretzels
1 cup semi-sweet chocolate chips
½ cup butterscotch chips

Place two 5" diameter bowls upside down in the center of two 9" round pans; coat bowls and pans with non-stick cooking spray.

In a large microwave-safe bowl, melt marshmallows and butter on high for 1 min. Stir in pretzels. Quickly add chips; stir gently until coated. Divide mixture in half. Press one portion evenly into one prepared pan. Shape into a horseshoe by forming mixture around bowl, leaving a 4" opening at one end. Repeat with remaining mixture. Cool for 15 min.

Remove bowls. Run a knife around edges of pans to loosen. Invert each onto a serving platter. Reshape horseshoes by gently spreading sides apart to elongate if necessary. Cool completely. Yield 2 horseshoes (14 servings each).

Christine Fester

KENTUCKY DERBY CHOCOLATE BOURBON BALLS

½ cup softened butter
16-oz. pkg. confectioners' sugar
¼ cup bourbon
1 cup chopped pecans
4 1-oz. squares semi-sweet chocolate
4 1-oz. squares unsweetened chocolate
Pecan halves

Cream butter and gradually add sugar, beating well at medium speed. Add bourbon; beat until smooth. Stir in chopped pecans. Chill and shape into 1" balls. Cover and chill for 8 hours. In a double-boiler over boiling water, combine all squares of chocolate. Reduce heat to low and cook, stirring often, until chocolate melts. Using a toothpick, pierce each ball and dip in chocolate. Place on waxed paper. Gently press a pecan half on top of each ball. Chill until chocolate hardens. Makes about 48 candies.

Christine Fester

CHICKEN WINGS

4 lbs. chicken wings
½ cup soy sauce
¾ cup water
12-oz. jar orange marmalade
½ tsp. garlic powder
½ tsp. ginger

Brown wings. Mix other ingredients and pour over wings (layered flat in pan). Bake 1-1½ hours at 350°.

Barb Eigenberg

SAUERKRAUT MEATBALLS

16-oz. sauerkraut, drained
1 can whole cranberry sauce
1 cup water
8-oz. chili sauce
1 cup brown sugar

Mix sauce and pour over bag of frozen meatballs 40/50 count. Simmer in crockpot until heated.

Barb Eigenberg

SAVORY PARTY BREAD

1 unsliced round loaf (1 lb.) sourdough bread
1 lb. Monterey Jack cheese, shredded
½ cup butter or margarine, melted
½ cup chopped green onions
2-3 tsp. poppy seeds

Cut the bread lengthwise and crosswise without cutting through the bottom crust. insert cheese between cuts. Combine butter, onions and poppy seeds; drizzle over the bread. Wrap in foil; place on a baking sheet. Bake at 350° for 15 min. Uncover; bake 10 min. longer or until the cheese is melted.

Marsha Underwood

FRENCH ONION BAKE

1 loaf French bread, cut into ½" slices
2 cups (8-oz.) shredded Swiss cheese
1 envelope (from a 2.75-oz. box) onion soup mix, prepared according to pkg. directions

Preheat oven to 425°. Arrange bread slices on baking sheets and bake 5 min. per side, until dry and golden. Reduce oven temperature to 350°. Coat a 9x13" baking dish with non-stick cooking spray. Arrange half the bread slices in a single layer over bottom of baking dish. Sprinkle with 1 cup cheese and top with remaining bread slices. Pour prepared onion soup over bread and sprinkle with remaining 1 cup cheese. Bake 25-30 min. or until bread has absorbed most of the soup and cheese is golden.

Cosette Fester

SUMMER SAUSAGE

2 lbs. ground hamburger, elk or venison
½ tsp. garlic salt
½ tsp. celery salt
2 Tbsp. Mortons quick cure
7 drops liquid smoke
1 tsp. whole mustard
1 tsp. whole allspice
1 cup water
1 tsp. salt

Mix all ingredients together. Shape into a roll and wrap in Saran Wrap. Let stand in the refrigerator for 24 hours. Wrap in another layer of Saran Wrap and simmer (cover with water) for one hour. Unwrap to cool. Refrigerate.

TEXAS CAVIAR

Dressing:

1 tsp. salt
½ tsp. pepper
1 Tbsp. water
¾ cup cider vinegar
½ cup oil
1 cup sugar

Caviar:

1 can black eyed peas
1 can pinto beans
1 small jar pimientos
1 small onion, diced
1 can shoepeg corn
Jalapenos to taste

Combine dressing ingredients in saucepan; bring to a boil and cool completely. Drain all ingredients and mix together. Pour dressing over ingredients and marinate overnight. Drain and serve with scoop corn chips.

Ann Byre

POPPE'S ROASTED PUMPKIN SEEDS

Scoop out pumpkin seeds. Wash seeds and let them dry overnight on a towel. Mix 2 cups seeds, 2 Tbsp. oil, 1 tsp. salt and 1 tsp. garlic powder. Spread seeds on cookie sheet and bake at 350° for 20 min.

ROASTED PUMPKIN SEEDS

Seeds from 1 pumpkin
Salt
Water
¼ cup melted butter

Clean seeds and soak in salt water overnight. Add 1 tsp. salt for every 2 cups cold water.

Drain seeds and pat dry on a paper towel. Set oven at 300°. Spread seeds out on large cookie sheet. Bake 30 min. Stir every 10 min. or until seeds look toasted.

MINI-CHOCOLATE MINT CHEESECAKES

1 8-oz. pkg. cream cheese
½ cup low fat cottage cheese
⅓ cup sugar
2 Tbsp. flour
1 egg
½ tsp. vanilla
⅔ cup mint chocolate chips, melted

Preheat oven to 325°. Process first 6 ingredients with electric blender until smooth. Add melted chocolate chips; process until smooth. Using the small stainless steel scoop, spoon batter evenly into 24 cups or mini-muffin pans lined with paper liners. Bake 15-18 min. or until set. Let cool in pan. Cover and chill. Yield: 24 mini-cheesecakes, approx. 59 calories per cheesecake.

BACON TOMATO CUPS - PAMPERED CHEF

8 slices bacon, crisply cooked
1 medium tomato, seeded
½ small onion
3-oz. (¾ cup) grated Swiss cheese
½ cup mayonnaise
1 tsp. basil
1 10-oz. can refrigerated flaky biscuits

Preheat oven to 375°. Coarsely chop bacon, tomato and onion with food chopper. Mix all ingredients except biscuits. Set aside. Separate each biscuit into 3 thinner biscuits. Lay each biscuit over a mini-muffin pan cup. Using the mini-tart shaper dipped in flour, press each biscuit into cup. Using the small stainless scoop, fill cups with bacon mixture. Bake 10-12 min., until golden brown. Yield: 30 appetizers.

WEIGHT WATCHERS SAUSAGE AND HERB STUFFED MUSHROOMS

30 medium fresh white mushrooms (about 1¼ lb.)
½ lb. Italian turkey sausage, casings removed
1 small onion, finely chopped
2 garlic cloves, minced
¼ cup chopped fresh parsley
¼ cup Italian seasoned dried bread crumbs
2 Tbsp. grated Parmesan cheese
1 egg white
¼ tsp. salt
⅛ tsp. freshly ground pepper

1. Preheat the oven to 350°. Spray a large rimmed baking sheet with nonstick spray.

2. Remove the stems from the mushrooms and finely chop. Set the chopped stems and the caps aside.

3. To make the filling, heat a medium non-stick skillet over medium-high heat. Add the sausage and cook, stirring to break it up into smaller pieces, until no longer pink, 2-3 min. Add the reserved mushroom stems, the onion and garlic; cook, stirring occasionally, just until beginning to brown, 6-7 min. Transfer the mixture to a bowl and let cool 5 min. Stir in the parsley, bread crumbs, cheese, egg white, salt and pepper; mix well. Stuff each mushroom cap with about 2½ tsp. of the filling; place in a single layer on the baking sheet.

4. Bake until the mushroom caps are tender and browned, 25-30 min.

Per serving (5 stuffed mushrooms): 101 CA., 3 g Fat, 1 g Sat Fat, 0 g Trans Fat, 24 mg Chol, 491 mg Sod, 9 g Carb, 2 g Fib 11 g Prot, 45 mg Calc. POINTS value: 2.

For healthy party food in a snap, stuff the mushrooms as directed through step 3; wrap well and freeze up to 2 weeks. The night before you want to serve them, let the mushrooms gradually thaw in the refrigerator. Bake as directed except increase the baking time by 5-10 min.

Christine Fester

SWEET CORN BLINTZES

1 cup fresh or frozen corn, thawed
½ cup half and half
½ cup flour
2 eggs
2 Tbsp. butter, melted
½ tsp. salt
¼ tsp. pepper
1½ cups (12-oz.) 2% cottage cheese, drained
¼ cup sugar
Powdered sugar (opt.)

Place the corn and half and half in a blender, cover and process until smooth. Add the flour, eggs, butter, salt and pepper; cover and process until blended. Cover and refrigerate for 1 hour. Heat an 8" non-stick skillet coated with non-stick cooking spray; pour about 3 Tbsp. batter in the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, using additional non-stick cooking spray as needed. When cool, stack crepes with wax paper or paper towels between. In a small bowl, combine the cottage cheese and sugar. Spoon 2 Tbsp. down the center of each crepe; roll up. Place in 9x13" baking dish. Bake, uncovered at 350° for 8-10 min. or until heated through. Sprinkle with powdered sugar if desired. Yield 4 servings.

STRING CHEESE STICKS WITH DIPPING SAUCE

2¼ cup original Bisquick
⅔ cup milk
18-oz. pkg. smoked string cheese
¼ cup butter, melted
¼ tsp. garlic powder
1 8-oz. can pizza sauce, spaghetti sauce or salsa heated, for dipping

Heat oven to 450°. Line cookie sheet with aluminum foil. Stir Bisquick and milk until soft dough forms; beat 30 seconds. Turn dough onto surface generously dusted with Bisquick; gently roll in Bisquick to coat. Shape into ball; knead 10 times. Roll or pat dough into 12x8" rectangle. Cut into eight 6x2" rectangles. Roll each rectangle around 1 piece of cheese. Pinch edge into roll to seal; seal ends. Roll on surface to completely enclose cheese sticks. Place seam sides down on ungreased cookie sheet. Bake 8-10 min. or until golden brown. Mix butter and garlic powder; brush over warm cheese sticks before removing from cookie sheet. Serve with dipping sauce.

8 cheese sticks.

1 stick: calories 290 (calories from fat 155); fat 17g (saturated 6 g)' Cholesterol 15 mg; Sodium 340 mg; carbohydrate 24g (dietary fiber 1 g); Protein 1 1g

Diet exchanges: 2 starch, ½ high-fat meat, 2 fat.

MOZZARELLA STICKS

2 eggs
1 Tbsp. water
1 cup dry bread crumbs
2½ tsp. Italian seasoning
½ tsp. garlic powder
⅛ tsp. pepper
12 sticks string cheese
3 tbsp. all purpose flour
1 Tbsp. butter, melted
1 cup marinara or spaghetti sauce, heated

In a small bowl, beat eggs and water. In a plastic bag, combine bread crumbs, Italian seasoning, garlic powder and pepper. Coat cheese sticks in flour, then dip in egg mixture and bread crumb mixture. Repeat egg and bread crumb coatings. Cover and chill at least 4 hours or overnight. Place on an ungreased baking sheet; drizzle with butter. Bake uncovered, at 400° for 6-8 min. or until heated through. Allow to stand 3-5 min. before serving. Use marinara or spaghetti sauce for dipping. Yield 4-6 servings.

SPINACH AND BLACK BEAN EGG ROLLS

2 cups frozen corn, thawed
1 15-oz. can black beans, rinsed and drained
1 10-oz. pkg. frozen chopped spinach, thawed and squeezed dry
1 4-oz. cup shredded reduced-fat Mexican cheese blend
1 4-oz. can chopped green chilies, drained
4 green onions, chopped
1 tsp. ground cumin
½ tsp. chili powder
½ tsp. pepper
20 egg roll wrappers
Cooking spray
Salsa and reduced-fat ranch salad dressing (opt.)

In a large bowl, combine the first 9 ingredients. Place ¼ cup mixture in the center of one egg roll wrapper. (Keep remaining wrappers covered with a damp paper towel until ready to use). Fold bottom corner over filling. Fold sides toward center over filling. Moisten remaining corner with water; roll up tightly to seal. Repeat.

Place seam side down on baking sheets coated with cooking spray. Spray tops of egg rolls with cooking spray. Bake at 425° for 10-15 min. or until lightly browned. Serve warm with salsa and dressing if desired. Refrigerate leftovers.

Nutrition facts: 1 egg roll (calculated without salsa and dressing) equals 147 calories, 2 g fat(1 g saturated fat), 7 mg cholesterol, 298 mg sodium, 26 g carbohydrate, 2 g fiber, 7 g protein.

Diabetic Exchanges: 1½ starch, 1 very lean meat

Shopping Tip: Egg roll wrappers are often found in the refrigerated section of the produce department.

Christine Fester

CRAB-WONTON HORNS - Great for New Year's Eve party

24 wonton wrappers
¼ cup melted butter
1 tsp. dill weed, divided
¼ tsp. garlic salt
1 8-oz. pkg. cream cheese, softened
1 Tbsp. sour cream
½ tsp. lemon juice
1 cup chopped imitation crabmeat

Place wonton wrapper on a work surface with one corner facing you; roll into a cone. Cut open one end with a sharp scissors until edge is even. Place a 1" foil ball in opening. Place seam side down on a greased baking sheet. Repeat with remaining wonton wrappers.

Bake at 375° for 10 min. or until golden brown. In a small bowl, combine the butter, ½ tsp dill and garlic salt. Brush over horns. Remove to wire rack to cool completely. Remove foil balls.

In mixing bowl, beat cream cheese until smooth. Add the sour cream, lemon juice and remaining dill; mix well. Fold in the crab. Transfer to a pastry or plastic bag; cut a hole in the corner. Pipe into cooled horns. Yield 2 dozen.

BISQUICK SAUSAGE CHEESE BALLS

3 cusp original Bisquick
1 lb. uncooked bulk pork sausage
4 cups shredded Cheddar cheese (16-oz.)
½ cup grated Parmesan cheese
½ cup milk
½ tsp. dried rosemary leaves
½ tsp. parsley flakes

Heat oven to 350°. Grease jellyroll pan, 10½x15½". Stir together all ingredients, using hands or spoon. Shape mixture into 1" balls. Place in pan. Bake 20-25 min. or until brown. Immediately remove from pan. Serve warm with sauce for dipping. About 7½ dozen appetizers.

High Altitude (3500-6500 ft.) Heat oven to 375°. Grease 2 jellyroll pans. Decrease Bisquick to 2½ cups; stir in ½ cup Gold Medal all purpose flour. Bake 25-30 min.

1 appetizer: Calories 45; calories from fat 25; Fat 3 g; saturated fat 2g; Cholesterol 8 mg; Protein 2 g Diet Exchange: 1 fat

For ham balls, use 1½ cups finely chopped fully cooked ham instead of pork sausage, omit the rosemary and add 2 Tbsp. parsley flakes and ⅔ cup milk. Mix and bake as directed on recipe.

Prep: 10 min.
Bake: 25 min.

CHERRY BERRY SMOOTHIES

1½ cups unsweetened apple juice (we like apple-raspberry)
1 cup frozen unsweetened raspberries
1 cup frozen pitted dark sweet cherries
1½ cups raspberry sherbet

In a blender, combine the juice, raspberries and cherries. Add sherbet; cover and process until well blended. Pour into chilled glasses; serve immediately. Yield: 4 servings.

RASPBERRY BANANA SMOOTHIE

1 medium banana, peeled and sliced
¾ cup fresh raspberries
4 packets Splenda no calorie sweetener with fiber
¾ cup 1% low-fat milk
½ tsp. pure vanilla extract

Place banana in freezer for 10 min. or until slightly firm. Process all ingredients in a blender until smooth, stopping to scrape down sides. Serve immediately.

Nutrition info (per serving): Calories, calories from fat 10, fat 1.5g (saturated .5g), Cholesterol <5mg, Sodium 40mg, Carbohydrates 27g, Fiber 7g, Sugars 14g, Protein 4g

Serving size: (8 fl. oz.) drink per servings, this recipe is an excellent source of fiber.

Serves 2. Prep Time 5 min., Total time: 15 min.

ORANGE JULIAN

1 6-oz. frozen orange juice
1 cup milk
1 cup water
½ cup sugar
1 tsp. vanilla
10-12 ice cubes

Blend together in blender.

Hillary

HOT APPLE CIDER

1 gallon apple cider
½ cup white sugar
½ cup brown sugar
6-8 cinnamon sticks
10-12 cloves
1 quart orange juice
¼ cup lemon juice

Combine cider, sugars, cinnamon sticks and cloves and simmer for 30 min. Heat orange and lemon juices and add to above. Serve hot (I strain and put in my 30 cup coffee server).

WASSAIL PUNCH

2 quarts apple cider
2 cups orange juice
2 cups pineapple juice
½ cup lemon juice
½ cup sugar
12 whole cloves
4 cinnamon sticks (3-4")
Orange slices and additional cloves (opt.)

In a large kettle, bring the first 7 ingredients to a boil. Reduce heat; simmer for 10-15 min. Remove cinnamon and cloves. Serve warm. If desired, stud orange slices with cloves and float in punch bowl (be sure bowl is safe for hot liquid). Yield 3½ quarts. I put everything in a microwave 2 quart measuring cup for 10 min., stir, 10 min. more.

CHRISTMAS CIDER

1 gallon apple cider
½ gallon cran-apple juice
½ cup brown sugar
4 cinnamon sticks
¼ cup red hots
1 tsp. whole cloves

Simmer together in a 30 cup percolator coffee pot.

HOLIDAY WASSAIL

1 quart hot tea
1 cup sugar
1 32-oz. bottle cranberry juice
1 32-oz. bottle apple juice
2 cups orange juice
¾ cup lemon juice
2 cinnamon sticks (3" each)
24 whole cloves, divided
1 orange, sliced

In a large kettle, combine tea and sugar. Add juice, cinnamon sticks and 12 of the cloves. Bring to a boil and boil for 2 min. Remove from the heat. Serve warm or cool. Garnish punch bowl with orange slices studded with remaining cloves. Yield: 12-16 servings (1 gallon)

"THE RECIPE"

7 cups water
2 cups sugar
4 green tea bags
1 12-oz. can frozen orange juice concentrate
1 12-oz. can frozen lemonade concentrate

Boil water and sugar then add 4 green tea bags; let cool. Add juice concentrates and bourbon. Put in a 5 quart ice cream pail to freeze.

To serve: use ⅓ cup slush mixture to ⅔ cup 7-Up, Sprite or Squirt. Note: This is said to be "The Recipe" which the neighbor ladies of the Walton's (T.V. Show) used to make and share in times of need.

BLOOMER DROPPERS

2 fresh peaches
6-oz. Vodka
6-oz. lemonade (can of frozen)
Ice cubes

Put peaches, 6-oz. can of lemonade and 6-oz. vodka in blender. fill blender with ice and blend. Serve immediately.

Peggy Haken

SLUSHY PUNCH

1 6-oz. pkg. cherry jello
¾ cup sugar
2 cups boiling water
1 46-oz. can pineapple juice
6 cups cold water
2 liters ginger ale, chilled

In a 4 quart freezer-proof container, dissolve jello and sugar in boiling water. Stir in pineapple juice and cold water. Cover and freeze overnight or until ready to use. Remove from freezer at least 2 hours before serving. Place in punch bowl; stir in ginger ale just before serving. Yield:32-36 servings (5¾ quarts)

PARTY PUNCH

2 pkg. Kool Aid, any kind
2 cups sugar
2 quarts water
1 46-oz. can pineapple juice
1 quart ginger ale

Mix Kool Aid, sugar and water. Add pineapple juice and chill. Pour over ice ring in punch bowl. Add chilled ginger ale. Serve. Yield: 50 ½ cup servings.

Note: 1 pkg. cherry Kool Aid and 1 pkg. raspberry make good flavor combination. For green punch, use lemon-lime Kool Aid. For extra special punch, put 3 pints of sherbet in punch bowl and pour punch over. You may freeze pieces of fruit in the ice ring.

RAINDROP RASPBERRY TEA

4 cups water
6 individual tea bags
¾-1 cup sugar
4 cups cold water
1 cup raspberry juice blend concentrate

In a large saucepan, bring 4 cups water to a boil. Remove from heat; add tea bags. Cover and steep for 5 min. Discard teabags. Stir in sugar until dissolved. Add cold water and juice concentrate; mix well. Serve over ice. Yield: about 2 quarts. Ready in 15 min. or less.

SUGAR FREE RUSSIAN TEA

4½ tsp. sugar free orange drink mix
3½ tsp. sugar free lemonade mix
Artificial sweetener equivalent to 16 tsp. sugar
1 tsp. ground cinnamon
½ tsp. ground cloves

Combine all ingredients; mix well. Store in an airtight container. To prepare one serving, add ¼ tsp. of mix to ¾ cup of hot water; stir well.

One servings equals 2 calories, trace sodium, trace of carbohydrate, trace protein, trace fat 0 cholesterol.

Vicky

RUSSIAN TEA

2 cups Tang
½ cup instant tea
1 pkg. powdered lemonade mix (Kool Aid)
1¼ cups sugar
½ tsp. cloves
1 tsp. cinnamon

Mix all ingredients together well. Store in covered container. Use 2 tsp. to 1 cup of hot water.

RUSSIAN TEA MIX

1 17.6-oz. jar of Tang
½ cup lemonade mix
¾ cup instant tea
1 3-oz. pkg. apricot jello, dry
2 tsp. ground cinnamon
1 tsp. ground cloves

Combine ingredients in a large bowl. Store in a moisture-free container. Mix approx. 3 tsp. to 1 cup of hot water.

Angie Sykora

PUNCH

1 12-oz. can frozen orange juice
1 12-oz. can frozen lemonade
1 can pineapple juice
1 can Hawaiian punch
2 bottles ginger ale

Mix orange juice, lemonade, pineapple juice and Hawaiian punch. Freeze and stir until slush. Add 2 bottles of ginger ale when ready to serve. Serves a large punch bowl.

Marsha Underwood

HOMEMADE HOT COCOA

½ cup sugar
¼ cup baking cocoa
Dash of salt
⅓ cup hot water
4 cups milk
¾ tsp. vanilla extract
Miniature marshmallows, sweetened whipped cream, or cinnamon sticks (opt.)

In a saucepan, combine sugar, cocoa and salt. Add water; bring to a boil. Cook and stir for 2 min. Stir in milk; heat to serving temperature (do not boil). Remove from the heat; stir in vanilla. Whisk until frothy. If desired, garnish with marshmallows, cream or cinnamon sticks. Yield: 5 cups.

For Swiss Mocha Cocoa: Add 2-2½ tsp. instant coffee with vanilla.

For Canadian Cocoa: Add ½ tsp. imitation maple flavoring with vanilla.

For Diabetic Cocoa: Omit sugar. Combine cocoa, salt and water. Substitute skim milk. Proceed as above. Stir in vanilla with artificial sweetener equivalent to ½ cup sugar.

Breakfast & Brunch

RECIPE FOR A HAPPY DAY

1 cup of friendly words
4 heaping teaspoons
time and patience
Pinch of warm personality
2 heaping cups of understanding
Dash of humor

Measure words carefully. Add heaping cup of understanding; use generous amount of time and patience. Cook with care on front burner. Keep temerpature low... do not boil. Add dash of humor with pinch of warm personality. Season to taste with spice of life. Serve in individual molds. *This recipe is guaranteed to never fail!*

RECIPE FOR LIFE

1 cup of good thoughts
1 cup of kindness
1 cup of consideration for others
2 cups forgiveness
2 cups well beaten fault

Mix thoroughly and add tears of joy, sorrow and sympathy for others. Fold in 4 cups of prayer and faith to lighten other ingredients and raise the texture to great heights of spiritual living. After putting this into your daily life, bake well with the warmth of human kindness. *SERVE WITH A SMILE.*

RECIPE FOR FRIENDSHIP

2 heaping measures of trust
2 generous portions of affection
2 well rounded scoops of respect
2 equal amounts of sharing

Stir together until lumps and bumps are dissolved then carefully pour into heart-shaped containers. Sprinkle abundantly with patience, understanding, tolerance, humor, caring, compassion, tenderness and dependability. *Warm gently and serve generously.*

MY MOM'S SWEET ROLLS

2 pkgs. yeast
¼ cup warm water
¼ cup sugar
1 tsp. salt
½ cup lard
1 cup hot milk
4-5 cups flour
2 eggs

Dissolve yeast in warm water with a titch of sugar. In a large bowl, mix hot milk, lard and salt. Add 2 cups flour, the yeast mixture and 2 eggs. Knead in the remaining flour. Let rise until double, punch down and let rise again. make into cinnamon rolls. Makes a 9x13" pan.

Vicky

CARAMEL FOR ROLLS

1 cup brown sugar
½ cup melted butter
2 Tbsp. white corn syrup
2 Tbsp. water
Pecans

Mix all ingredients in a 9x13' pan. Sprinkle pecans on top. Cover with rolls.

CARAMEL ROLLS

1 cup warm water (110°)
3 cups bread flour
¼ cup white sugar
3 Tbsp. instant powdered milk
1½ tsp. salt
5 Tbsp. butter softened
1 tsp. instant yeast
⅓ cup butter
½ cup vanilla ice cream
½ cup brown sugar
½ cup butter, softened for spreading
1 tsp. ground cinnamon
½ cup brown sugar

Place water, egg, bread flour, white sugar, powdered milk, salt, 5 Tbsp. butter and yeast in bread machine in the order suggested by the manufacturer. Select dough setting and turn machine on. Meanwhile, in a small saucepan, melt ⅓ cup butter. Add ½ cup brown sugar and ice cream; bring to a boil and cook 2 min. Pour caramel into the bottom of a lightly greased 9x13" pa. When machine has finished cycling, remove dough from pan and turn it out onto a lightly floured surface. Pat dough into a rectangle. Spread with softened butter and sprinkle lightly with cinnamon. Crumble ½ cup brown sugar over the top. Roll up and seal edge. Cut into 12 rolls, place in prepared pan of caramel. Allow to rise until doubled in size, about 45 min. Bake 20-25 min.

CINNAMON SWIRL BREAD

1 cup milk
1 cup sour cream
½ cup shortening
½-¾ cup sugar
1 tsp. salt
2 pkgs. yeast
1 tsp. vanilla
3 eggs
5-6 cups flour

Warm milk, sour cream and shortening to blend. Add sugar, salt, yeast and vanilla; mix well. Add eggs and stir well. Add flour (very soft dough). Let rise 1 hour. Punch down and knead lightly. Divide into 3 equal parts. If it doesn't roll out well, let it rest for a short time and then roll out. Lightly butter the rolled out dough but don't get butter all the way out to the edges. Sprinkle with cinnamon and sugar mixture. Next brush water on the clean edge. Roll and seal. Put in 3 loaf pans and let rise. Bake at 375° 35-45 min. Take out of pans and drizzle powdered sugar icing on top. We love it plain and toasted.

Betty Mae Hansen

MONKEY BREAD

¼ cup butter
¼ cup brown sugar
2 cans buttermilk biscuits
½ cup cinnamon/sugar mixture

Melt butter and mix in brown sugar. Pour this caramel mixture in bottom of bundt pan. Cut biscuits in half and roll in balls. Roll each ball in cinnamon and sugar mixture and put in bundt pan. Bake at 350° 25-30 min. Invert on a round plate.

Helen Holck

MONKEY BREAD

18 Rhodes frozen bread rolls
1 pkg. butterscotch pudding, not instant
¼ cup butter
⅓ cup brown sugar
¾ tsp. cinnamon

Arrange the rolls in a greased bundt pan, layer by layer. Sprinkle pudding mix (dry) over rolls on each layer. Melt butter and mix in brown sugar and cinnamon. Pour this over rolls and let stand overnight. In the morning, bake at 350° for 20-25 min. Let stand for a few min. and then invert onto serving plate.

Alicia Carter

BUBBLE BREAD

2 loaves frozen bread dough
½ cup butter
1 cup brown sugar
½ tsp. cinnamon
1 large pkg. vanilla pudding, not instant
½ cup milk

Thaw dough, but do not allow to rise. Grease a 9x13" pan. Tear 1 loaf into bite size pieces and drop into pan. Melt butter and add rest of ingredients. Beat until smooth. Pour over torn up loaf. Tear the second loaf into bite size pieces and put on top filling in empty spaces. Let rise. Place in 350° oven for 30 min. Cool for 10-15 min. then turn over on to serving plate. Cut and serve.

MAPLE CREAM COFFEE TREATS

1 cup packed brown sugar
¾ cup chopped walnuts
⅓ cup maple syrup
¼ cup melted oleo
8-oz. cream cheese
¼ cup powdered sugar
1 Tbsp. margarine
⅓ cup coconut

Blend first four ingredients in 9x13" ungreased pan. Mix next four ingredients in separate bowl. Use 2 10-oz. cans buttermilk refrigerator biscuits. Separate biscuit dough into 20 pieces. Press or roll each in a 4" circle. Spoon 1 tsp. cream cheese mix onto center and roll up. Place rolls seam side down in rows of 10 over syrup mixture. Bake at 350° for 25 min. or until deep golden brown. Cool 3 min. then turn onto serving plate or waxed paper. Refrigerate leftovers.

Rhonda Hansen

BUTTER PECAN BREAD

2¼ cup all-purpose flour
½ tsp. cinnamon
¼ tsp. nutmeg
1 cup brown sugar
1 cup chopped pecans
½ tsp. soda
½ tsp. salt
2 tsp. baking powder
1 egg, slightly beaten
1 cup buttermilk
2 Tbsp. butter, softened

Preheat the oven to 350°. In a large bowl, combine all ingredients just until the mixture is moistened. Spoon the batter into 1 large greased loaf pan. Bake for 1 hour. Cool slightly in the pan on a wire rack before removing.

6 MINUTE BACON BOWL BREAKFAST FOR ONE

1 slice bread torn into 1" pieces
3-4 slices cooked bacon torn into 1" pieces
2 eggs
½ cup milk
3-4 Tbsp. shredded cheese
Salt
Pepper
Sliced green onions

Combine bread, bacon, eggs and milk in microwave-safe bowl; mix well. Sprinkle cheese, salt, pepper and green onion over top of egg mixture. Cover loosely with plastic wrap. Microwave on medium (50%) powder for 3½-4½ min. until eggs are set. Let stand 1 min. before serving.

EGG BAKE

1 lb. ham
9 eggs
4 cups cubed bread
2 cups milk
1 lb. cubed Cheddar cheese
¼ cup melted butter

Mix all ingredients together and bake in a greased 9x13" pan. Bake 1 hour uncovered at 350°.

Sara

QUICHE

8 slices of bread, cubed
1 lb. sausage, ham, pork links, or bacon
¾ lb. Velveeta cheese, cubed (12-oz.) cubed or Cheddar cheese
8 eggs, slightly beaten
2¾ cups milk
½ tsp. dry mustard
1¼ tsp. salt
4 tsp. melted butter

Butter 9x13" baking dish. Layer bread, browned sausage and cheese. Combine remaining ingredients and pour over cheese. Pour melted butter on top. Cover and refrigerate overnight. Bake uncovered 325° for 1 hour.

Carrie Meyer

DR. DYNES'S FAVORITE QUICHE

1 9" pie crust
½ cup mayonnaise
2 Tbsp. flour
2 eggs, beaten
½ cup milk
½ lb. Swiss cheese, cubed
⅓ cup onions, chopped
8-oz. "crap," shrimp, broccoli, bacon, or mushrooms, etc.

Combine mayonnaise, flour, eggs and milk. Mix and stir in remaining ingredients. Spoon into pie shell. Bake at 350° for 45 min. or until a knife inserted in the center comes out clean.

This is how this recipe was accidentally misprinted in Jeanne's Hope. The funniest is that Dr. Dynes does all of the colonoscopies at the clinic. Dr. Dynes is also the doctor that brought both Aidan and Kylie into this world.

HAM AND CHEESE QUICHE

Unbaked crust to fill large pie pan or quiche pan
3 cups Swiss cheese, grated
½ lb. ham, slivered
½ lb. bacon, fried and crumbled (I cut in small bits then fry)
7 eggs
1 pint whipping cream
1 tsp. salt

Preheat oven to 350°. Prebake crust 10 min. Top pie cust with cheese, ham and bacon. Beat eggs, cream and salt together. Pour over meat and cheese. Bake at 350° for 50-60 min. or until inserted knife comes out clean. Serves 8.

Vicky

OVEN OMELET

¼ cup butter, melted
18 eggs, beaten
1 cup sour cream
1 cup milk
2 tsp. salt
2 cups shredded Cheddar cheese
1½-2 cups ham, cubed
1 4-oz. can sliced mushrooms, drained
¼ cup green pepper, chopped (opt.)
¼ cup onion, chopped (opt.)

Heat oven to 325°. Melt butter and coat bottom and sides of 9x13" glass pan. Mix remaining ingredients and put in pan. Bake approx. 1¼ hours or until eggs are set. Cool slightly and cut into squares for serving. 8 or more servings.

Susan Goeman

BACON 'N EGG STUFFED BISCUITS

8 slices Farmland hickory smoked bacon, honey maple flavored
3 eggs, beaten
3-oz. cream cheese softened and cut into 8 small pieces
½ cup shredded Cheddar cheese
1 16.3-oz. can refrigerated flaky layer biscuit dough

Heat oven to 350°. Spray 8 muffin cups in 12-cup muffin pan with nonstick cooking spray. Cut bacon into ½" pieces. Cook in large skillet over medium heat until crisp; drain. Meanwhile, peel 4 biscuits in half along layers. Place each piece in greased muffin cup, pressing onto bottom and up sides.

Carefully drain all but 1 Tbsp. grease from skillet. Add eggs, cook and stir over medium heat until eggs are set. Add cream cheese, gently stir until melted. Remove from heat; stir in bacon and Cheddar cheese. Spoon heaping 2 Tbsp. egg mixture into each biscuit in muffin pan. Peel remaining 4 biscuits in half along layers. Place each piece over top of egg mixture, pushing edges down into muffin cups. Bake for 15-20 min. or until golden brown. Cool 5 min.

Prep Time: ready in 35 min. Serves 8.

IMPOSSIBLE EASY BACON PIE

12 slices bacon, crisply cooked and crumbled
1 cup shredded natural Swiss cheese (4-oz.)
⅓ cup chopped onion
½ cup original Bisquick
1 cup milk
⅛ tsp. pepper
2 eggs

Heat oven to 400°. Grease pie plate, 9x1¼". Sprinkle bacon, cheese and onion in pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake 35-10 min. or until knife inserted in center comes out clean. Let stand 5 min. before servings.

High Altitude (3500-6500 ft): Bake 28-33 min.

1 Serving: Calories 225 (calories from fat 135); fat 15g (saturated 7g); Cholesterol 100 mg; Sodium 430mg; Carbohydrate 10g (dietary fiber 0g) Protein 13g.

Dietary Exchanges: ½ starch, 2 medium-fat meat, 1 fat.

Prep: 20 min. Bake: 40 min. Stand: 5 min.

If you're lucky enough to have leftovers, reheat them in the microwave oven. Cover with waxed paper and microwave 1 slice on a microwavable plate on medium (50%) for 2-3 min. or until hot.

BACON CHEESE TARTS

1 8-oz. can Pillsbury crescents
⅓ cup or 6 slices Swiss cheese
½ cup chopped, fried, drained bacon pieces
¼ cup chopped onion
2 eggs
6 Tbsp. whipping cream

Unroll dough pressing seams together. Cut 3x4 so you have 12 pieces to press into 12 cup cake pan. Put cheese and then bacon and onions on top of crust. Beat egg and cream together and spoon into each cup, a heaping Tbsp. or so into each one. Bake at 375° for 20 min. Cool 5 min. before removing from cups. Rod and I can eat all 12.

BREAKFAST IN A PAN

½ cup butter
½ cup chopped green pepper
½ cup chopped onion
2 cups hashbrowns
Ham, sausage or bacon, cooked
4 eggs

In a frying pan, fry butter, green pepper, onion and hashbrowns until done. Add cooked meat of your choice. Then make 4 holes or bare spots and put an egg in each hole and cover until eggs are done.

Buzz Holck

MUSHROOM ASPARAGUS QUICHE

1 8-oz. tube refrigerated crescent rolls
2 tsp. prepared mustard
1½ lbs. fresh asparagus, trimmed and cut into ½" pieces
1 medium onion, chopped
½ cup sliced fresh mushrooms
¼ cup butter, cubed
2 eggs, slightly beaten
2 cups (8-oz.) shredded part-skim mozzarella cheese
¼ cup fresh minced parsley
½ tsp. each salt and pepper
¼ tsp. garlic powder
¼ tsp. each dried basil, oregano, and rubbed sage

Separate crescent dough into eight triangles; place in an ungreased 9" pie plate with points toward the center. Press onto the bottom and up the sides to form a crust; seal perforations. Spread with mustard and set aside. In a large skillet, sauté the asparagus, onion and mushrooms in butter until asparagus is crisp tender. In a large bowl, combine the remaining ingredients; stir in asparagus mixture. Pour into crust. Bake at 375° for 25-30 min. or until knife inserted near the center comes out clean. Let stand for 5 min. before cutting. Yield 8 servings.

SUNDAY BRUNCH CASSEROLE

½ lb. sliced bacon
½ cup chopped onion
½ cup chopped green pepper
12 eggs
1 cup milk
1 16-oz. pkg. frozen hashbrown potatoes, thawed
1 4-oz. cup shredded Cheddar cheese
1 tsp. salt
½ tsp. pepper
¼ tsp. dill weed

In a skillet, cook bacon until crisp. Remove with a slotted spoon; crumble and set aside. In the drippings, sauté onion and green pepper until tender; remove with slotted spoon. Beat eggs and milk in a large bowl. Stir in hashbrowns, cheese, salt, pepper, dill, onion, green pepper and bacon. Transfer to a 9x13" baking dish. bake uncovered at 350° for 35-45 min. or until knife inserted near the center comes out clean. Yield: 6-8 servings.

SPRING BRUNCH BAKE

8 cups cubed French bread
2 cups cut fresh asparagus, 1" pieces
1 cup cubed fully cooked lean ham
¾ cup shredded part-skim mozzarella cheese
6 egg whites
3 eggs
1½ cups fat-free milk
2 Tbsp. lemon juice
¼ tsp. garlic powder

In a large bowl, combine the bread, asparagus, ham and cheese. Whisk the egg whites, eggs, milk, lemon juice and garlic powder; pour over bread mixture and stir until blended. Transfer to a 9x13" baking dish coated with cooking spray.

Cover and bake at 350° for 25 min. Uncover and bake 8-10 min. longer or until a knife inserted near the center comes out clean. Let stand for 10 min. before serving.

Prep: 15 min. Bake: 35 min. + standing, Yield: 6 servings.

Nutrition Facts: 1 piece equals 224 calories, 6 g fat (3 g saturated fat), 124 mg cholesterol, 640 mg sodium, 20 g carbohydrate, 2 g fiber, 21 g protein.

Christine Fester

MAKEOVER BROCCOLI CHEDDAR BRUNCH BAKE

6 Tbsp. reduced-fat butter, cubed
8 cups chopped fresh broccoli
1 cup finely chopped onion
6 eggs, beaten
1½ cups egg substitute
1½ cups (6-oz.) shredded sharp Cheddar cheese, divided
1 cup fat-free milk
1 cup half and half cream
1 tsp. salt
1 tsp. pepper

In a Dutch oven, melt butter. Add broccoli and onion; sauté until crisp tender. In a large bowl, combine the eggs, egg substitute, 1 cup cheese, milk, cream, salt and pepper. Stir in broccoli mixture. Pour into a 3 quart baking dish coated with cooking spray. Bake, uncovered at 350°for 40-45 min. or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese. Let stand for 10 min. before serving.

Prep: 25 min. Bake: 40 min. + standing Yield: 12 servings

Nutrition Facts: 1 piece equals 178 calories, 12 g fat (7 g saturated fat), 139 mg cholesterol, 459 mg sodium, 7 g carbohydrate, 2 g fiber, 12 g protein.

Christine Fester

UNBEATABLE CHRISTMAS BRUNCH FRITTATA

Allow about 20-30 min. for this tasty, 6 serving holiday treat.

8 eggs
½ cup Great Value shredded cheese
2 Tbsp. Land O'Lakes butter
2 cups chopped red and green peppers
¼ cup chopped green onions
½ tsp. salt
⅛ tsp. pepper

Beat together eggs, salt and pepper. Fold in shredded cheese and set aside. Melt butter over medium heat in a 10" skillet that's both ovenproof and nonstick. Add green onions (setting aside a pinch for garnish) and peppers. Sauté until tender. Pour eggs over peppers and onions.

Cover and cook it all over a medium-low heat for about 9 min. Make sure the eggs are set (look for a lightly browned bottom). Turn oven to broil. Move the frittata from stovetop to oven and broil top about 5" from the heat until lightly browned.

Here's a quick and easy side to cook up: Jimmy Dean sausage patties. Together with the frittata, it's an unbeatable combination. And nothing washes it all down better than freshly chilled Tropicana orange juice.

Alice M. Fuhrman

CHICKEN BRUNCH BAKE

9 slices of day old bread, cubed
3 cups chicken broth
4 cups cubed cooked chicken
½ cup instant rice, uncooked
½ cup diced pimientos
2 Tbsp. minced fresh parsley
1½ tsp. salt
4 eggs, beaten

In a large bowl, toss bread cubes and broth. Add chicken, rice pimientos, parsley and salt; mix well. Put in 9x13" pan. Pour eggs over. Bake at 325° for 1 hour or until knife inserted comes out clean.

Hillary

DENVER OMELET SCRAMBLE

1 cup sliced peeled uncooked potato
½ cup diced fully cooked ham
½ cup each: chopped onion, green pepper and sweet red pepper
1 4-oz. can mushroom stems and pieces, drained
1 Tbsp. butter
1 tsp. salt
4 eggs, lightly beaten
½ cup shredded Cheddar cheese

Place potato slices in saucepan; cover with water. Bring to a boil. Cook until tender; drain. In a skillet, sauté the potato, ham, onion, peppers and mushrooms in butter for 6-8 min. or until vegetables are tender. Sprinkle with salt. Pour eggs over top. Cook and stir until the eggs are completely set. Sprinkle with cheese. Serves 2.

ALMOND PUFF

1 cup flour
½ cup butter
1 Tbsp. water, can add more if needed

Mix as pastry. Put on 9x13" lid: 2 strips 3" wide and 12" long. Bring to boil:

1 cup water
½ cup butter
¼ tsp. salt

Add 1 cup of flour. Stir until mixture leaves the sides of the pan. Remove from heat and add 3 eggs, one at a time. Add ½ tsp. almond extract. Spread on top of strips and bake at 350° for 55 min. Frost while warm.

Frosting: 1 Tbsp. milk, 1 Tbsp. butter heated in the microwave and then add ½ tsp. almond extract and ½-1 cup powdered sugar. Mix and drizzle over puff.

Vicky

CINNAMON RAISIN BISCUITS

2 cups Bisquick
½ cup milk
⅓ cup sugar
⅓ cup raisins
1 tsp. cinnamon

Mix all ingredients. Drop by Tbsp. onto ungreased stone. Bake 10-12 min. at 425°. For glaze, microwave 1 Tbsp. butter and 1 Tbsp. milk until warm. Add 1 cup powdered sugar and ½ tsp. vanilla. If needed, you can add more milk.

MYSTERY CENTER BREAKFAST SCONES

3 cups flour
1 Tbsp. baking powder
½ tsp. each of baking soda, salt and cinnamon
½ cup sugar
¾ cup cold butter, cut into pieces
1 cup butter milk
Small glass of orange juice
Sugar cubes

Mix dry ingredients together. Using fork or pastry cutter, cut butter until thoroughly mixed with dry ingredients. Make a well in the center of the dough then pour buttermilk in the well, mix until you get the dough into a round ball. It will be slightly sticky.

Flour a board or a pieces of wax paper, pat dough to approx. ¾" thick. Cut scones by using a cookie or pizza cutter or a glass that is about 2-3" in diameter. Dip one sugar cube into the orange juice and place in the center of each scone. Bake the scones on a lightly greased cookie sheet in a 400° oven until golden brown, about 7-10 m in. Makes 12-14 medium-sized scones.

Alice Fuhrman

GLEN WARDS PANCAKES - THE BEST WE'VE EVER TASTED

Hungry Jack extra light and fluffy pancake mix
Almond flavoring
Rum flavoring

He mixes up the batter using the instructions on the box and then he dumps in the flavoring and frys them just right. Yum!

BUTTERMILK PANCAKES

1 egg
1 cup buttermilk
2 Tbsp. melted butter or oil
1 cup flour
1 Tbsp. sugar
1 tsp. baking powder
½ tsp. soda
½ tsp. salt

Mix together and pour on hot pan, turn once.

ORANGE MUFFINS

1¾ cup flour
⅔ cup brown sugar
2½ tsp. baking powder
¼ tsp. salt
1 egg
¾ cup orange juice
½ cup sour cream
¼ cup vegetable oil
1 Tbsp. grated orange
1½ tsp. vanilla

Mix dry ingredients in bowl. In another bowl, beat egg, orange juice, sour cream, vegetable oil, orange peel and vanilla. Stir into dry ingredients until moistened. Bake at 350° 20-25 min. Makes 2 dozen.

Arlene Rickabaugh

WILD BLUEBERRY MUFFINS

¼ cup butter, softened
⅓ cup sugar
1 egg
2⅓ cups flour
4 tsp. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla
1½ cup fresh or frozen wild blueberries or 1 15-oz. can water packed wild blueberries, well drained

Cream butter and sugar. Add egg and mix well. Combine dry ingredients. Add to creamed mixture alternating with milk. Stir in vanilla. Gently fold in blueberries. Fill greased or paper-lined muffin cups ⅔ full.

Streusel topping:

½ cup sugar
⅓ cup flour
½ tsp. cinnamon
¼ cup butter

In a small bowl, combine sugar, flour and cinnamon. Cut in the butter until crumbly. Sprinkle over muffins. Bake at 375° for 20-25 min. Yield 1 dozen.

RHUBARB MUFFINS

1¼ cup brown sugar
½ cup salad oil
1 egg
2 tsp. vanilla
1 cup buttermilk
1½ cup rhubarb, diced
½ cup walnuts
2½ cups flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt

Combine sugar, oil, egg, vanilla, buttermilk and rhubarb. Blend well. Add chopped walnuts. In separate bowl, combine, flour, baking powder, soda and salt. Add to rhubarb mixture. Blend well. Spoon into greased or paper-lined cups. Bake 20-25 min. or until brown in preheated 400° oven.

Doris Nelson

TROPICAL MUFFINS

¼ cup butter
½ cup sugar
1 egg
1 cup sour cream
1½ tsp. almond extract or rum extract
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
1 8-oz. can crushed pineapple, drained
½ cup flaked coconut
⅓ cup chopped pecans

In a mixing bowl, cream the butter and sugar. Add the egg, sour cream and extract. Mix well. Combine flour, baking powder, soda and salt. Stir into creamed mixture just until moistened. Fold in pineapple, coconut and pecans. Fill greased or paper-lined muffin cups ⅔ full. Bake at 375° for 22-25 min. or until toothpick comes out clean. Cool for 5 min. remove to a wire rack. Yield 1 dozen.

BRAN FLAX MUFFINS

1½ cups flour
¾ cup flaxseed meal
¾ cup oat bran
1 cup brown sugar
2 tsp. soda
1 tsp. baking powder
½ tsp. salt
2 tsp. cinnamon
1½ cups carrots shredded
2 apples, peeled and shredded
½ cup raisins (opt.)
1 cup nuts, chopped (opt.)
¾ cup milk
2 eggs, beaten
1 tsp. vanilla

Preheat oven to 350°. Spray muffin tins or line with paper cups. mix together flour, flaxseed meal, oat bran, brown sugar, soda, baking powder, salt and cinnamon in a large bowl. Stir in carrots, apples, raisins and nuts. Combine milk, eggs and vanilla. Pour liquid ingredients into dry ingredients. Stir until ingredients are moistened. Do not over mix. Fill muffin cups ¾ full. Bake 15-20 min. Yields 15 medium muffins.

PUMPKIN CHIP MUFFINS

4 eggs
2 cups sugar
1 16-oz. can pumpkin
1½ cups vegetable oil
3 cups flour
2 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon
1 tsp. salt
2 cups (12-oz.) chocolate chips

In a large mixing bowl, beat eggs, sugar, pumpkin and oil until smooth. Combine flour, baking powder, soda, cinnamon and salt; add to pumpkin mixture and mix well. Fold in chocolate chips. Fill greased or paper-lined muffin cups ¾ full. Bake at 400° for 16-20 min. or until muffins test done. Cool in pan 10 min. before removing to wire rack. Yield about 24 standard size muffins.

OATMEAL MUFFINS

1 cup sugar
1 cup melted butter
2 cups buttermilk
2 eggs
2 tsp. baking powder
1 tsp. soda
2 cups oatmeal
2 cups flour

Mix ingredients in order give (I usually dissolve the soda in the buttermilk). Bake in sprayed muffin tins at 400° 15-20 min. Makes 2 dozen.

Tress

STRAWBERRY CREAM CHEESE MUFFINS

2 cups all purpose flour
¾ cup plus 3 Tbsp. sugar, divided
1½ tsp. baking powder
½ tsp. soda
6 Tbsp. unsalted butter, chilled, cut up
1 cup chopped strawberries
¾ cup plus 2 Tbsp. buttermilk
1 egg
1 3-oz. pkg. cream cheese, cut into 12 cubes

Heat oven to 400°. Grease bottoms of 12 muffin cups or line baking cups. In medium bowl, stir together flour, ¾ cup of the sugar, baking powder and soda. Cut in butter until mixture is crumbly. Stir in strawberries. In small bowl, whisk together buttermilk and egg until blended. Gently stir buttermilk mixture into flour mixture just until combined. Divide evenly among muffin cups. Dip cream cheese pieces in 2 Tbsp. of the sugar; place in center of each muffin. Press cream cheese until level with batter (do not cover cream cheese with batter). Sprinkle muffins with remaining 1 Tbsp. sugar. Bake 20-25 min. or until light brown and toothpick inserted off center comes out clean (do not put toothpick in cream cheese). Cool on wire rack 10 min. Remove from pan. Serve warm or at room Temperature. Store in refrigerator. Serves 12 muffins.

Per muffin: 235 calories, 9.5 g total fat (5.5 saturated fat) 4g protein, 34g carbohydrate, 40mg cholesterol, 155 mg sodium, 1g fiber

PECAN PIE MUFFINS

1 cup chopped pecans
1 cup brown sugar
½ cup all purpose flour
2 eggs
½ cup butter, melted

Preheat oven to 350°. Combine pecans, brown sugar and flour in a large bowl; make a well in the center of the mixture. Beat eggs until foamy. Stir in melted butter and add to the dry ingredients, stirring just until moistened. Place 9 foil baking cups (opt.) in muffin pan coat with cooking spray; spoon batter into cups filling ⅔ full. Bake 20-25 min. or until done. Remove from pan immediately and cool on wire racks.

TRIED 'N TRUE BRAN MUFFINS

1 15-17-oz. box Raisin Bran or All Bran cereal
5 cups flour
2 cups sugar
5 tsp. baking soda
2 tsp. salt
1 cup chopped nuts (opt.)
4 eggs
1 cup cooking oil
1 quart buttermilk

Mix dry ingredients, including nuts in a very large bowl. Beat eggs well. Add oil and buttermilk. Add liquids to dry ingredients and mix well but only until well blended. Store batter tightly covered in refrigerator up to 6 weeks. When muffins are baked, fill greased muffin cups ½ full and bake 15-20 min. at 400° depending on size of muffin. Can use paper liners. All mixing and storing can be done in a 5 quart ice cream pail. Total recipe makes 6-12 dozen muffins depending on size.

Susan Goeman

BUTTERSCOTCH MUFFINS

2 cups all purpose flour
1 cup sugar
1 3.4-oz. pkg. instant butterscotch pudding mix
1 3.4-oz. pkg. instant vanilla pudding
2 tsp. baking powder
1 tsp. salt
1 cup water
¾ cup vegetable oil
1 tsp. vanilla extract

In a bowl, combine the flour, sugar, pudding mixes, baking powder and salt. Combine the water, eggs, oil and vanilla; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full.

Topping:

⅔ cup packed brown sugar
½ cup chopped pecans
2 tsp. ground cinnamon

Combine the topping ingredients; sprinkle over batter. Bake at 350° for 15-20 min. or until toothpick comes out clean. Cool for 5 min. before removing from pans to wire racks. Yield about 1½ dozen.

COCONUT MUFFINS

2 cups flour
½ cup sugar
3 tsp. baking powder
½ tsp. salt
1 egg
⅔ cup milk
⅓ cup vegetable oil
½ tsp. coconut extract
½ cup flaked coconut

Topping:
¼ cup sugar
¼ cup flaked coconut
1 Tbsp. butter, softened
½ tsp. ground cinnamon

A.M. DELIGHT MUFFINS

2 cups flour
¾ cup sugar
2 tsp. soda
1½ tsp. ground cinnamon
½ tsp. salt
3 eggs
½ cup vegetable oil
½ cup milk
1½ tsp. vanilla
2 cups chopped peeled apples
2 cups grated carrots
½ cup flaked coconut
½ cup raisins
½ cup sliced almonds

In a large bowl, combine flour, sugar, soda, cinnamon and salt. In another bowl, beat eggs; add oil, milk and vanilla. Mix well; stir into dry ingredients just until moistened. Fold in the remaining ingredients. Fill greased or paper-lined muffin cups ¾ full. Bake at 375° for 20-25 min. or until muffins test done. Yield 1½ dozen.

BLUEBERRY OR CRANBERRY OAT MUFFINS

⅔ cup milk
⅓ cup packed brown sugar
2 Tbsp. vegetable oil
1 egg
2 cups original Bisquick
½ cup quick cooking oats
1 cup fresh or frozen blueberries (can substitute frozen or dried cranberries)

Heat oven to 400°. Grease bottoms only of 12 medium muffin cups, 2½x1¼" or line with paper baking cups. Mix milk, brown sugar, oil and egg in large bowl. Stir in Bisquick and oats just until moistened. Fold in blueberries. Divide batter evenly among muffin cups. Bake 18-20 min. or until golden brown. Immediately remove from pan. Yield: 12 muffins.

Prep time: 10 min. Bake time: 20 min.

High Altitude (3500-6500ft.) Heat oven to 425°.

1 Muffin: Calories 155 (calories from fat 55); fat 6g (saturated 1g); Cholesterol 20mg; Sodium 300mg; Carbohydrate 23g (Dietary fiber 1g); Protein 3g. Dietary Exchanges: 1 starch, ½ fruit, 1 fat.

For no-cholesterol muffins, substitute skim milk for milk and 2 egg white or ¼ cup fat free cholesterol free egg product for the egg.

DUTCH APPLE PANNEKOEKEN

¼ cup packed brown sugar
¼ tsp. ground cinnamon
2 medium cooking apples, peeled and thinly sliced (about 2 cups)
⅓ cup water
2 Tbsp. butter
½ cup original Bisquick
2 eggs

Heat oven to 400°. Generously grease pie plate, 9x1¼". Mix brown sugar and cinnamon in medium bowl. Add apples; toss and set aside. Heat water and butter to boiling in 2 quart saucepan; reduce heat to low. Add Bisquick; stir vigorously until mixture forms a ball. Remove from heat; beat in eggs, one at a time. Continue beating until smooth. Spread batter in bottom of pie plate. Arrange apples on top to within 1" of edge of pie plate. Bake about 23 min. or until puffed and edges are golden brown. Serve immediately. Yield 6 servings.

Prep time: 15 min. Bake time: 23 min.

High altitude: Heat oven to 450°.

1 serving: calories 160(calories from fat 65); Fat 7G (saturated 2g); Cholesterol 70mg; Sodium 220mg; Carbohydrate 22g (dietary fiber 1g); Protein 3g. Dietary Exchanges: 1 starch, ½ fruit 1 fat.

Variation: for Dutch Pear Pannekoeken, use 2 pears, sliced instead of apples.

Special Touch: sprinkle with powdered sugar and serve with warm maple syrup.

ALMOND CREAM CHEESE TRIANGLES

1 3-oz. pkg. cream cheese
2 Tbsp. firm butter
2 cups original Bisquick
⅓ cup milk
1 egg yolk

Heat oven to 425°. Cut cream cheese and butter into Bisquick, using pastry blender, until mixture looks like fine crumbs. Stir in milk and egg yolk. Turn onto surface well dusted with Bisquick; gently roll in Bisquick to coat. Knead 10 time. Roll dough into 16x8" rectangle. Prepare cream cheese filling. spread filling lengthwise over half of dough to within ¼" of edge; carefully fold dough over filling. Brush egg white over top. Sprinkle with almonds and sugar. cut into four 4" squares; cut squares diagonally in half to form 8 triangles. Place on ungreased cookie sheet. Bake about 14 min. or until golden brown. Serve warm or cold. Cover and refrigerate any remaining triangles. Yield 8 triangles.

1 Triangle: calories 340 (calories from fat 200); fat 22g; (saturated 11g); Cholesterol 70mg; Sodium 590 mg; Carbohydrate 30g (Dietary fiber 1g); Protein 6 g. Dietary Exchanges: 2 starch, 1 fat

Cream Cheese Filling:

1 8-oz. pkg. cream cheese, softened
⅓ cup sugar
½ tsp. almond extract

Mix all ingredients until smooth.

HOT FRESH APPLE 'N CINNAMON FRITTERS

1½ cup all purpose flour
3 Tbsp. sugar
2 tsp. baking powder
½ tsp. ground cinnamon
¼ tsp. salt
⅔ cup milk
2 eggs, separated
1 Tbsp. oil, preferable canola plus additional for frying
2 apples, preferably Granny Smith peeled, cored and cut up into ¼" cubes, about 2 cups
Powdered sugar for dusting (opt.)

In a large bowl, combine flour, sugar, baking powder, cinnamon and salt. In another bowl, combine milk, egg yolks and oil; stir into flour mixture until combined and no lumps remain (mixture will be thick). Stir in apples until combined. In clean bowl with clean beaters beat egg whites until stiff but not dry; gently fold into apple mixture.

In have pot, heat 3" oil over medium heat 350-365° on thermometer (Very hot but not smoking). Using 2 spoons, carefully add batter, 1 Tbsp. at a time to oil. Cook fritters until just starting to turn golden brown along edges, about 1½ min. Remove with slotted spoon; drain on paper towels. Sprinkle with powdered sugar, if desired. Makes 30 fritters.

Per apples 'n cinnamon fritter: 61 calories; 1g protein; 3g fat; 15mg cholesterol; 8g carbs; 44mg sodium; 0g fiber.

Variation: Ham 'n Cheese Fritters: Follow recipe, omitting sugar and cinnamon and making the following changes: combine flour, baking powder and ½ tsp. salt. Combine milk, egg yolks, oil and 1 Tbsp. country style Dijon mustard; stir into flour mixture until combined. Fold in 1½ cups (¼" cubed) cooked ham and ½ cup (¼" cubed) Cheddar cheese. Beat egg whites until stiff; fold into batter. Cook and drain fritters as above omitting sugar.

Per ham 'n cheese fritter: 76 calories; 4g protein; 4g fat; 23mg cholesterol; 5g carbs; 215 mg sodium; 0g fiber.

SUNNY MORNING DOUGHNUTS

4½-5 cups all purpose flour
1¼ cups sugar
4 tsp. baking powder
1 tsp. salt
3 eggs, slightly beaten
1 cup 2% milk
¼ cup canola oil
2 Tbsp. orange juice
4 tsp. grated orange peel
Oil for deep frying
Powdered sugar for dusting

In a large bowl, combine 4½ cups flour, sugar, baking powder and salt. combine the eggs, milk, oil, orange juice, and peel; stir in enough remaining flour to form a soft dough. Cover and refrigerate for at least 1 hour. Turn onto a floured surface; roll to ½" thickness. Cut with a floured 2½" doughnut cutter.

In an electric skillet for deep fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels. Dust with powdered sugar.

BUTTER NUT TWISTS

2 pkg. (¼-oz. each) active dry yeast
¼ cup warm water (110-115°)
1 cup butter
4 cup all purpose flour
2 eggs, beaten
¾ cup sour milk*
⅓ cup sugar
½ tsp. salt

Filling:

1 lb. ground walnuts
2 cups flaked coconut
¾ cup sugar
3 Tbsp. butter, melted

Dissolve yeast in water; set aside. In a large bowl, cut butter into flour until coarse crumbs form. Add yeast mixture, eggs, milk, sugar and salt; mix lightly. Divide dough into thirds. Cover and refrigerate overnight. Take out 1 piece at a time from refrigerator, roll out on a sugared board to 12x9" rectangle. Combine all filling ingredients. Sprinkle ⅓ cup filling on half of the 12" edge of dough. Fold over lengthwise and seal, forming a 12x4½" rectangle. Pat out to press filling into dough. Sprinkle another ⅓ cup of filling on half of 12" edge of dough. Fold over lengthwise, forming a 12x2" rectangle. Pat down to 12x4". Slice ½" pieces down the 12" side of dough. Twist each slice and roll in remaining filling. Place on greased baking sheets. Bake at 350° for 15-18 min. or until golden brown. Serve warm or cool.

*To sour milk, place 2 tsp. white vinegar in a measuring cup. Add enough milk to equal ¾ cup.

Yield 5-6 dozen.

OVERNIGHT YELLOW COFFEE CAKE

1 yellow cake mix
1 small pkg. instant vanilla pudding
¾ cup oil
½ tsp. butter flavoring
1 cup water
4 eggs
¾ cup nuts
¼ cup sugar
2 tsp. cinnamon
1 cup powdered sugar
1½ tsp. milk
½ tsp. vanilla
1½ tsp. butter flavoring

Beat cake mix (powder only), pudding (powder only), oil, butter flavoring, vanilla, water and eggs 8 min. Pour into greased 9x13" pan. Then mix topping ingredients of nuts, ¼ cup sugar and cinnamon together. Sprinkle over top of butter. Cut or swirl topping into/through batter. Refrigerate overnight. Bake at 350° for 35-40 min. When cool, drizzle powdered sugar, milk, vanilla and butter flavoring (blended) over cake.

Note: May substitute melted butter for butter flavoring. Cake has been known to be mixed, baked and eaten same day.

Rhonda Hansen

TOFFEE COFFEE CAKE

1 cup brown sugar
1 cup sugar
2 cups flour
1 tsp. soda
½ tsp. salt
1 stick butter
1 cup buttermilk or 1 cup milk with 1 tsp. vinegar
½ tsp. vanilla
1 egg
½ cup chopped pecans
1 bag of toffee bits

Cut cold stick of butter into chunks and mix in sugars, flour, salt and soda with a pastry blender. Take out ½ cup mixture and set aside. add 1 cup buttermilk (Alvira used 1 cup milk with a tsp. vinegar). Also add ½ tsp. vanilla and 1 egg. Beat until creamy. Pour into greased 9x13" pan. mix together the ½ cup reserved mix, ½ cup chopped pecans and toffee bits and sprinkle on top of cake. Bake 30-35 min. at 350°.

Cosette Fester

OVERNIGHT COFFEE CAKE

2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
⅔ cup butter
1 cup sugar
½ cup brown sugar
2 eggs
1 cup buttermilk or sour cream

mix flour, baking powder, soda, cinnamon and salt together. Cream butter, sugar and brown sugar. Add eggs and beat well. Add dry ingredients alternately with 1 cup of buttermilk. Spread batter into a well greased 9x13" pan. Mix topping, spread over batter and pat into it. Cover pan with foil and refrigerate 8 hours. Bake in preheated 350° oven for approx. 35-45 min.

Topping:

½ cup brown sugar
½ cup chopped nuts
1 tsp. cinnamon

Vi Witt: Mixes hers up and freezes it for later. She also adds ¼ cup butter to the topping.

Shirley Wolf and Vi Witt

FRUIT COFFEE CAKE

1 cup sugar
½ cup butter
2 cups flour
2 tsp. baking powder
½ tsp. salt
2 eggs
1 tsp. vanilla
½ cup milk
1 can Wilderness fruit filling

Mix sugar, butter, flour, baking powder and salt with a pastry blender. Save ½ cup of crumbs for the top. Beat eggs, milk and vanilla together and add to crumbs. Spread into a greased and floured 9x13" pan. Cover with 1 can of fruit filling (French apple, cherry or blueberry). Sprinkle with ½ cup of crumbs to which ⅓ cup of sugar has been added. (I add a titch of cinnamon too). Bake at 325° for 45 min.

RASPBERRY CREAM CHEESE COFFEE CAKE

Cake:

2¼ cups flour
¾ cup sugar
¼ tsp. salt
1 tsp. almond extract
¾ cup butter
½ tsp. soda
¾ cup sour cream
1 egg

Filling:

8-oz. pkg. cream cheese
¼ cup sugar
1 egg
½ cup raspberry preserves or 1 cup fresh berries, mixed with a little sugar
½ cup sliced almonds

In a large bowl, mix flour, ¾ cup sugar, cut in butter until coarse crumbs. Reserve 1 cup for topping. To the remaining crumbs, add baking powder, soda, salt, sour cream, extract and 1 egg; blend well. Spread batter on bottom and 1" up sides of greased 9" springform pan. In small bowl, combine cream cheese, ¼ cup sugar and egg. Blend well and pour over batter. Spoon preserves or berries over top, sprinkle with remaining crumbs and almonds. Bake at 350° for 60 min. Drizzle with powdered sugar glaze.

Betty Tasler

1 STEP CARAMEL PECAN COFFEE CAKE

Batter:

1¾ cups all purpose flour
2 envelopes Fleischmann's rapid rise yeast
1 Tbsp. sugar
½ tsp. salt
¾ cup very warm water (120°-130°)
2 Tbsp. butter, melted

Cinnamon Sugar Topping:

¼ cup sugar
1 tsp. cinnamon

Caramel Pecan Topping:

⅓ cup Karo, light or dark syrup
⅓ cup brown sugar
2 Tbsp. butter, melted
½ cup chopped pecans

Mix batter ingredients in a pre-sprayed 9½" deep dish pie plate. Stir together corn syrup, brown sugar and butter in a small bowl. Add pecans and mix well. Combine cinnamon sugar topping ingredients in a small bowl. Top batter evenly with cinnamon sugar topping. Spoon the caramel pecan topping evenly over the batter. Bake by placing in a COLD oven; set temperature to 350°. Bake 25 min., until lightly browned and firm in center. Cool slightly; serve warm.

CINNAMON COFFEE CAKE LOAF

2 cups flour
1¼ cup sugar, divided
3 tsp. baking powder
3½ tsp. cinnamon, divided
1¼ tsp. salt
2 eggs
1 cup buttermilk
⅓ cup vegetable oil
2 tsp. vanilla
3 tsp. butter, melted

Combine flour, 1 cup sugar, baking powder, 1½ tsp. cinnamon and salt. In another bowl, combine the eggs, buttermilk, oil and vanilla; stir into dry ingredients just until smooth. Pour half of the batter into a greased 9x5" loaf pan. In a small bowl, combine remaining ¼ cup sugar and 2 tsp. cinnamon; stir in melted butter. Drizzle half of mixture over batter. Cut through with knife to swirl. Top with remaining batter. Drizzle with remaining cinnamon sugar mixture. Swirl with knife. Bake at 350° for 55-60 min. or until toothpick inserted near the center comes out clean. Cool 10 min. before removing from pan to a wire rack. Yield 1 loaf.

BLUEBERRY CRUMB CAKE

For the streusel:
¼ cup granulated sugar
⅓ cup light brown sugar, packed
1 tsp. ground cinnamon
⅛ tsp. ground nutmeg
¼ lb. (1 stick) unsalted butter, melted
1⅓ cup all-purpose flour

For the cake:
6 Tbsp. unsalted butter, at room temperature (¾ stick)
¾ cup granulated sugar
2 extra large eggs, at room temperature
1 tsp. pure vanilla extract
½ tsp. grated lemon zest
⅔ cup sour cream
1¼ cup all purpose flour
1 tsp. baking powder
¼ tsp. baking soda
½ tsp. kosher salt
1 cup fresh blueberries
Confectioners' sugar for sprinkling

Preheat the oven at 350°. Butter and flour a 9" round baking pan.

For the streusel: Combine the granulated sugar, brown sugar, cinnamon and nutmeg in a bowl. Stir in the melted butter and then the flour. Mix well and set aside.

For the cake: Cream the butter and sugar in the bowl of an electric mixture fitted with the paddle attachment on high speed for 4-5 min., until light. Reduce the speed to low and add the eggs, one at a time, then add the vanilla, lemon zest and sour cream. In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed, add the flour mixture to the batter until just combined. Fold in the blueberries and stir with a spatula to be sure the batter is completely mixed. Spoon the batter into the prepared pan and spread it out with a knife. With your fingers, crumble the topping evenly over the batter. Bake for 40-50 min., until a cake tester comes out clean. Cool completely and serve with confectioners' sugar.

Tami Stoever

CITRUS STREUSEL QUICK BREAD

1 18¼-oz. pkg. lemon or orange cake mix, divided
2 Tbsp. brown sugar
1 tsp. ground cinnamon
1 Tbsp. cold butter
½ cup chopped pecans
1 3.4-oz. pkg. instant vanilla pudding mix
4 eggs
1 cup sour cream
⅓ cup vegetable oil

Glaze:
1 cup powdered sugar
2-3 Tbsp. milk

In a small bowl, combine 2 Tbsp. cake mix, brown sugar and cinnamon; cut in butter until crumbly. Stir in pecans and set aside. In a mixing bowl, combine the pudding mix, eggs, sour cream, oil and remaining cake mix; beat on medium speed for 2 min. Pour into two greased 8x4x2" loaf pans. Sprinkle with pecan mixture. Bake at 350° 45-50 min. or until done. Cool in pans for 10 min. before removing to wire racks. Combine glaze ingredients; drizzle over warm bread.

SOUR CREAM PECAN COFFEE CAKE

½ cup butter
2 eggs
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
1 cup sugar
2 cups flour
1 tsp. baking powder
1 cup sour cream

Topping:
½ cup brown sugar
1 tsp. cinnamon
¼ cup sugar
1 cup pecans

Cream butter in large mixer bowl. Gradually add sugar and beat until light and fluffy. Add eggs, beat well. Sift flour, soda, baking powder and salt. Add dry ingredients, alternating with sour cream. Add vanilla. Put half of the batter in a greased 9x13" pan. Sprinkle with half of topping. Repeat layers. Bake at 325° 35-40 min.

RANDY AND ELAINE POLZIN'S SNACK BREAD OR MUFFINS

1 box white cake mix
1 3-oz. box instant pudding
4 eggs
1 cup hot water
½ cup oil

Mix well. Put into 2 greased loaf pans. Bake at 350° for 25-40 min.

Variations:
White cake mix with coconut cream pudding
Yellow cake mix with banana cream pudding (chopped nuts are opt.)
Lemon cake mix with lemon instant pudding (¼ cup poppy seeds)
Chocolate cake mix and chocolate pudding (½ cup chocolate chips)
All pudding mixes are instant. Can use a 9x13" pan or muffin tins (24)

ORANGE GLAZED COFFEE CAKE

Light and refreshing, this cake double the flavor and fragrance of fresh orange.

1 pkg. active dry yeast
¼ cup warm water (105°-115°)
½ cup warm milk (105°-115°)
½ cup fresh orange juice
½ cup granulated sugar
½ cup ricotta cheese
1 Tbsp. grated orange zest
½ tsp. salt
1 large egg, lightly beaten
3½-4 cups all purpose flour

Glaze:
1 large egg, lightly beaten

Icing:
1 cup confectioners' sugar
1½-2 Tbsp. fresh orange juice

In a large bowl, dissolve yeast in warm water. Let stand until foamy, 5-10 min. Stir the warm milk, orange juice, sugar, ricotta cheese, orange zest, salt and egg into the yeast mixture. Using heavy-duty electric mixer fitted with the paddle attachment and set on low speed, beat 2 cups flour into the yeast mixture until a wet dough forms. Beat in the remaining flour, ½ cup at a time, until a stiff dough forms. Turn dough out onto a lightly floured surface and knead until smooth and elastic, 5-10 min., adding more flour as needed to prevent sticking. Place the dough in a large greased bowl, turning to coat. Cover loosely with a damp cloth and let rise in a warm place until doubled, about 1½ hours. Grease a 10" springform pan. Punch down the dough. Turn out onto a lightly floured surface and knead for 1-2 min. Divide the dough into 3 equal pieces. Roll each piece into a 20" long rope. Braid the ropes together. Coil braided dough in prepared pan; tuck ends under. Cover loosely with a damp cloth and let rise in a warm place until almost doubled, 30 min.

Preheat oven to 425°. Brush the dough with glaze. Bake until the top of the cake is golden brown, 25-30 min. Turn the cake out onto a wire rack to cool slightly.

To prepare icing, in a small bowl, stir together confectioners' sugar and orange juice until smooth. Spread icing over warm cake. Serve warm. Makes 12 servings.

45 min. preparation, 2 hours rising, 25-30 min. baking

DIET CAPPUCCINO SHAKE

1 cup skim milk
1½ tsp. instant coffee crystals
2 Equal
2 drops brandy or rum extract
Dash ground cinnamon

In a blender, combine milk, coffee crystals, sweetener and extract. Blend until coffee is dissolved. Serve with a dash of cinnamon. For a hot drink, pour into a mug and microwave. Yield 1 serving.

Main Dishes

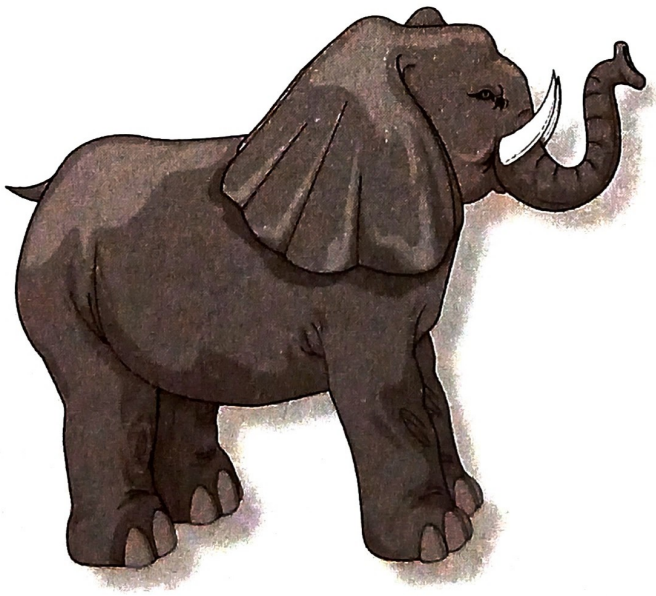
TEMPERATURE RULES:

145 degrees	Beef steaks and roasts (medium rare)
160 degrees	Ground beef, ground pork, pork chops, ribs, roasts and egg dishes
165 degrees	Ground turkey & chicken. Stuffing, casseroles and left-overs
170 degrees	Chicken & turkey breasts
180 degrees	Chicken & turkey whole bird, legs, thighs and wings

ELEPHANT STEW

1 medium elephant
2 rabbits (optional)
Salt and pepper to taste

Cut elephant into bite size pieces; takes about two months. Add brown gravy to cover. Cook over fire at 465 degrees for 4 weeks. Serves 3800. For larger groups, add 2 rabbits, but only if necessary, as most people to not like to find hare in their stew.



PORK WITH SWEET ONION MARMELLATA

Onion Marmellata:

¼ cup olive oil
4 large onions, thinly sliced (about 3 lb.)
¼ cup orange marmalade
1 Tbsp. chopped, fresh rosemary
1 Tbsp. chopped, fresh thyme
1 tsp. kosher salt
½ tsp. freshly ground black pepper
2 Tbsp. balsamic vinegar
1 Tbsp. sugar

Pork chops:

1 Tbsp. chopped, fresh rosemary
1 Tbsp. chopped, fresh thyme
2 cloves garlic, minced
1 tsp. kosher salt
1 tsp. pepper
4–6 pork chops
¼ cup chopped, fresh flat leaf parsley

For the onion marmellata, place a large, heavy pan over medium-high heat. Add the olive oil and the onions. Stir to combine and cook until starting to sizzle, about 2 min. Add the remaining ingredients. Reduce heat to low. Cover the pan and cook over low heat for 2 hours stirring every 30 min. to scrape up any brown bits. The onions should be a soft, jam-like consistency and a deep mahogany color. Meanwhile for the pork chops, combine the rosemary, thyme, garlic, salt and pepper in a small bowl. Using your fingers, work all ingredients together until well combined. Rub the herb mixture over the pork chops. Cover with plastic wrap and reserve in the refrigerator. About 20 min. before onions are finished, remove the pork chops from the refrigerator. Grill the chops to medium, about 7 min. per side depending on thickness. To serve, spoon the onion marmellata over the chops. Sprinkle with the chopped parsley. Serve immediately.

Nadine Forman

MY FAVORITE PORK CHOPS

2 cups soy sauce
1 cup water
½ cup packed brown sugar
1 Tbsp. molasses
6 bone-in pork chops (1½" thick)

Sauce:

¾ cup catsup
⅔ cup chili sauce
¼ cup brown sugar, packed
2 Tbsp. water
1½ tsp. ground mustard

Bring soy sauce, water, brown sugar and molasses to a boil. Cool to room temperature. Pour into large, resealable plastic bag, add pork chops. Seal bag and refrigerate 3-6 hours or overnight. Drain and discard marinade. Place chops in a greased 9x13x2" baking dish. Cover and bake at 350° for 60 min. Combine sauce ingredients and pour over chops. Bake uncovered 30 min. or until done.

Vicky Missling

SLOW COOKER BARBECUED PORK CHOP SUPPER

6 small red potatoes, cut into quarters
6 medium carrots cut into 1" pieces
8 pork chops ½" thick or 4-1" chops
1 tsp. salt
¼ tsp. pepper
1 bottle (28-oz.) barbeque sauce (we prefer Cookies)
1 cup catsup
1 cup Coca-Cola
2 Tbsp. Worcestershire sauce

Place potatoes and carrots in a 5 qt. slow cooker. Top with pork chops. Sprinkle with salt and pepper. Combine the barbeque sauce, catsup, cola and Worcestershire sauce, pour over chops. Cover and cook on low 8-9 hours.

Vicky Missling

GRILLED PORK CHOPS

¼ cup catsup
2 Tbsp. vinegar
1 cup bouillon (I usually use beef)
2 Tbsp. Worcestershire sauce
2 Tbsp grated onions
1 tsp. powdered mustard
1 tsp. garlic salt
½ tsp. celery flakes

Bring the above ingredients to a boil and pour over chops and marinate in refrigerator for at least 4 hours or overnight. Grill chops and baste with remaining marinade. Note: This is good with chicken also.

Vicky Missling

PORK CHOPS

6 pork chops
2 Tbsp. steak seasoning
1 (12 fluid oz.) can or bottle beer
1 (18 oz.) bottle barbeque sauce
2 onions, sliced

Sprinkle chops with steak seasoning. Brown both sides in skillet. After the pork chips have been browned, remove them from the pan. Pour beer into skillet. Stir around the beer until all the particles on the sides have been incorporated. Pour in barbeque sauce and place the pork chops back into the pan. Add onions and cover. Simmer on low for 1-2 hours. 6 servings. Amount per serving: Calories 288, total fat 6.7 g, cholesterol 37 mg, sodium 1,882 mg, total carbs 37.3 g, fiber 1.1 g, protein 14.6 g.

PORK CHOPS 'N' RICE

2 pork chops (1" thick)
1 Tbsp. cooking oil
1 can (10¾-oz.) condensed cream of mushroom soup, undiluted
¾ cup milk
¾ cup uncooked instant rice
⅛ tsp. onion powder
⅛ tsp. garlic powder
dash pepper

In a skillet over medium heat, brown the pork chops in oil; set aside. In an ungreased 8-in. square baking dish, combine soup, milk, rice and seasonings; mix well. Top with pork chops. Cover and bake at 350 for 45 min. or until meat is tender. Uncover and bake 5 min. longer. Let stand 10 min. before serving. Yield: 2 servings.

BREADED PORK CHOPS

Prep: 10 min., cook: 10 min.

½ cup Original Bisquick or reduced fat Bisquick
12 Saltine crackers, crushed (½ cup)
1 tsp. salt
¼ tsp. pepper
1 egg
2 Tbsp. water
8 pork boneless loin chops, ½" thick (about 2 lb.)

Mix Bisquick, cracker crumbs, seasoned salt and pepper. Mix egg and water. Dip pork into egg mixture, then coat with Bisquick mixture. Spray 12" nonstick skillet with cooking spray; heat over medium-high heat. Cook pork in skillet 8-10 min. turning once, until pork is slightly pink in center. 4 servings. 1 serving: Calories 540 (calories from fat 280), fat 31 g (saturated 10 g.), cholesterol 195 mg, sodium 740 mg, carbohydrate 15 g (dietary fiber 0 g), protein 50 g. Diet exchanges: 1 starch, 6 medium-fat meat.

EXCELLENT PORK STEAK

1½ or 2 lb. pork steak
flour
salt and pepper
2 Tbsp. cooking oil
1 medium onion, chopped
1 cup burgundy wine
1 can cream of mushroom soup
½ can water
1 (4 oz.) can mushrooms, drained

Cut steak into serving size pieces. Season with flour, salt and pepper. Brown steak with onions in cooking oil. Add wine and bake in 350° oven for 1 hour. Add soup, water and mushrooms. Return to oven and bake about 45 minutes longer or until steak is fork-tender. Serves 6.

Bonnie Hanish

GARLIC PORK ROAST WITH SWEET POTATOES

1 boneless pork loin roast (3½ lb.)
We use pork loin.
1 tsp. salt
½ tsp. pepper
1 Tbsp. vegetable oil
4 cut 1" pieces peeled dark orange sweet potatoes
1 medium onion, sliced
6 cloves garlic, peeled
1 cup Progresso chicken broth (from 32-oz. carton)

If pork roast comes in netting or is tied, remove netting or strings. Remove fat from pork. Put pork in 10" skillet with oil on medium-high heat. Sprinkle roast with salt and pepper. Cook for 10 min., turning occasionally until brown on all sides. In 4-5 qt. slow cooker place sweet potatoes, onion and garlic. Place pork on top of vegetables. Pour broth over pork. Cover and cook on low 8-10 hours.

Substitution: You can use apple juice for the chicken broth. How-to: The flavor or dark orange sweet potatoes is preferred, but you can use whatever variety you like. Also, after browning the roast, use a small amount of chicken broth to deglaze the pan. Heat the broth in the skillet, and stir to loosen the browned bits of food on the bottom. Nutrition information: 1 serving: Calories 410 (calories from fat 160); total fat 17 g (saturated fat 6 g, trans fat 0 g), cholesterol 125 mg, sodium 510 mg, total carbohydrate 18 g (dietary fiber 2 g, sugars 11 g), protein 46 g Percent daily value: Vitamin A 200%, vitamin C 15%, calcium 4%, iron 10%. Exchanges: ½ starch, ½ other carbohydrate, 0 vegetable, 6½ very lean meat, 2½ fat. Carbohydrate choices: 1.

Cosette Fester

B-B-Q RIBS

¼ cup vinegar
½ cup catsup
¾ cup water
1 onion, chopped
1 Tbsp. butter
4 Tbsp. brown sugar
1 tsp. salt
1 tsp. pepper
1 tsp. dry mustard

Combine all ingredients and cook until thick. Brown ribs, pour over. Bake in slow oven 2-2½ hours.

Barb Eigenberg

MARINATED ROUND STEAK

1-2 lb. round steak
¼ cup vegetable oil
2 medium onions, chopped
⅓ cup soy sauce
¼ cup honey
2 cloves garlic

Score meat ¼" deep on both sides. Heat onion in oil for 2 min. Remove from heat and add soy sauce, honey and garlic. Marinate meat in sauce overnight. Grill.

CROCK POT STEW MEAT

(Good for minute steak also.)

2 lb. stew meat
2 Tbsp. oil or butter
2 stalks celery, chopped
½ cup chopped onions
1 clove garlic, minced
1 Tbsp. chopped parsley
½ cup water
½ cup red wine
1 8-oz. can tomato sauce
salt and pepper to taste

Cut meat in 1" cubes and brown lightly in butter. Place celery and onion in Crock-Pot; add meat and remaining ingredients. Cover and cook on low for 12 hours or on high for 4-6 hours, stirring occasionally. Serve over rice or potatoes.

SLOW COOKER HAM

2 cups brown sugar
1 (8 lb.) cured, bone-in picnic ham

Spread about 1½ cups of brown sugar on the bottom of the Crock-Pot. Place the ham flat side down into the slow cooker – you might have to trim it a little to make it fit. Use your hands to rub the remaining brown sugar onto the ham. Cover and cook on low for 8 hours. Servings: 24.

Vicky Missling

BAKED HAM WITH PINEAPPLE GLAZE

½ ham (5-6 lb.)
1 cup brown sugar
1 12-oz. cup Coca-Cola
1 cup crushed pineapple (opt.)

Wash ham thoroughly. Rub fat side with brown sugar. Pour Coca-Cola over ham. Pour crushed pineapple over ham. Bake at 450° for 3 hours.

Makes 6 servings.

TANGY HAM STEAK

½ cup ketchup
⅓ cup sweet pickle relish
1 Tbsp. cider vinegar
1 tsp. brown sugar
⅛ tsp. cayenne pepper
1 fully cooked ham steak (about 1 lb.)

In a bowl, combine the ketchup, relish, vinegar, brown sugar and cayenne; set aside ½ cup for serving. Grill the ham steak uncovered, over medium heat for 3 min. on each side, basting occasionally with remaining sauce. Serve with reserved sauce. Yield: 3-4 servings.

YUMMY 'SHROOMS

½ lb. butter
½ pkg. Hidden Valley Ranch Original Ranch Dressing Mix
2 8-oz. containers sliced fresh mushrooms

Simmer all ingredients on low in Crock-Pot 5-6 hours. Serve over potatoes, rice or sliced roast beef.

Susan Goeman

GREEK BEEF

3-4 lb. beef roast
1 Tbsp. Cavenders Greek seasoning
1 tsp. garlic powder
1 pkg. Lipton Instant Onion Soup
Celery and onions

Put beef in roaster and sprinkle ingredients on top. (Don't add any water.) Cover and bake for 5 hours at 250°, longer if meat is frozen. Take fat off, don't drain liquid. Flake meat. Add: 1 cup sour cream, 1 can cream of mushroom soup, 3 cans of mushrooms.

Rhonda Hansen

SLOW COOKER POT ROAST (makes good stew)

2 Tbsp. butter
1 Tbsp. sunflower oil
1 large onion, cut into wedges
3 lb. boneless top round or rump roast
3 carrots, peeled
3 medium white potatoes, cubed
2 bay leaves
½ tsp. salt
2 envelopes (1.4-oz.) onion soup mix
1 Tbsp. cornstarch

Heat butter and oil in a skillet. Add onion and beef. Brown beef on all sides. Transfer beef and onions to slow cooker. Arrange carrots, potatoes and bay leaves around the beef. Sprinkle with salt. In a heatproof bowl combine soup mix with 3 cups boiling water, stir until smooth. Pour soup mixture over beef and vegetables in slow cooker. Cover and cook on high until the meat is very tender, about 3½ hours. In medium sauce pan, combine the cornstarch and 1 tsp. water; stir to form paste. Add 2 cups hot liquid from slow cooker and bring to a boil, stirring until the gravy has thickened. Slice beef and serve with vegetables and gravy. Serves 4, each serving contains 780 calories, 26.5 g fat with 9.6 of those being saturated fat, 50.3 g carbohydrates.

CAJUN DOUG'S FAMOUS BRISKET

4 cups water
6 bouillon cubes (beef)
¼ cup mustard
1 cup catsup
¼ cup liquid smoke
3 Tbsp. brown sugar
1 tsp. garlic powder
3-4 dashes of Tabasco
2 Tbsp. Worcestershire sauce
1 large trimmed brisket

Cook in 300° slow oven until tender, then transfer to BBQ grill. Save sauce to put on beef after it comes off the grill.

Sharon Casbey

SLOW COOKED PEPPER STEAK

1½-2 lb. beef round steak
2 Tbsp. cooking oil
¼ cup soy sauce
1 cup chopped onion
1 garlic clove, minced
1 tsp. sugar
½ tsp. salt
¼ tsp. ground ginger
4 tomatoes, cut into eighths or 1 can (16-oz.) tomatoes with liquid, cut up
2 large green peppers, cut into strips
½ cup cold water
1 Tbsp. cornstarch
Cooked noodles or rice

Cut beef into 3x1" strips; brown in oil in skillet. Transfer to a slow cooker. Combine the next seven ingredients; pour over beef. Cover and cook on low for 5-6 hours. Add tomatoes and green peppers; cook on low for 1 hour longer. Combine the cold water and cornstarch and stir into liquid in slow cooker and cook on high until thickened. Serve over noodles or rice.

EASY STEAK SUPPER

1 pkg. tenderized minute steak
1 can French-style green beans, drained
1 can cream of mushroom soup
½ can milk
4 potatoes peeled, (boiled until about done)

Coat steak with flour and fry until browned on both sides. Put in 8x8" pan. Top with drained green beans and potatoes. Mix milk with soup and pour over. Bake covered at 350° for 1½ hours.

HOBO SUPPER

Ground beef, seasoned with salt and pepper
Carrots, split lengthwise
Potatoes, cut as for French fries
Onions, sliced ¼" thick
Celery, cut in pieces

On a square of aluminum foil place a large patty of ground beef. On this place a slice of onion, 6 strips of potatoes, some carrots and celery, 2 Tbsp. catsup. Fold the edges tightly and bake on a cookie sheet for 1 hour at 350°. These are wrapped individually and are served in the foil.

Estella Missling

BAKED STEAK

2 lb. round steak about 1" thick
¼ lb. butter
1 4-oz. can mushrooms (not drained)
1 envelope dry instant onion soup

Cut steak into serving size pieces and place in a 9x13" pan. Cut butter into chunks and place on meat. Add mushrooms and liquid. Sprinkle with dry soup. Cover pan with foil and bake about 2 hours in a 325° oven. Serves 6-8. Or could also make in Crock-Pot. I drained the mushrooms and cut the butter in half. Cook on low 8-10 hours.

SWISS ELK STEAK

2 lb. elk steak
All-purpose flour
2 Tbsp. butter
1 can (15 oz.) tomato sauce
½ cup red wine or beef broth
2 Tbsp. Worcestershire sauce
½ cup diced onions
1 can (2 ½-oz.) sliced ripe olives, drained
1 cup sliced fresh mushrooms
½ tsp. salt
½ tsp. pepper
4 slices Swiss cheese (opt.)

Dredge steak in flour, brown in fry pan with melted butter. Place in shallow baking pan. Combine the next nine ingredients; pour over steak. Cover and bake at 350° for 1½-2 hours. If desired, place cheese over steak before serving. Yield: 4 servings.

CREAMED DRIED BEEF

¼ cup butter
3 Tbsp. cornstarch
2 cups milk
1 cup whipping cream
¼-½ lb. dried beef

Melt butter in a frying pan. Mix cornstarch with 1 cup of milk. Add 1 more cup of milk and whipping cream to pan. Cook until thickened. Add beef or steamed asparagus and salt and pepper to taste. Serve over toast or biscuits.

Vicky Missling

MEAT LOAF

1 lb. ground beef
1 egg
2 slices of bread made into crumbs (½ cup bread crumbs)
¾ cup canned mushroom pieces
¼ cup chopped onions
½ tsp. Lawrys® seasoning salt

Mix the above ingredients and pat in pan. (I use my 9" pie stone.) Poke holes in meat loaf with fork and top with the following mixture: 3 Tbsp. brown sugar, ¼ cup catsup, 1 tsp. dry mustard. Bake 350° for 1 hour or until done.

Vicky Missling

MEAT LOAF

2 lb. ground beef (+/-)
3 slices bread (or more)
Milk
1 onion
2 eggs
Salt and pepper
1 cup catsup (+/-)
½ cup brown sugar

Tear bread into small pieces and soak in enough milk to cover. Crumble hamburger in large bowl. Salt and pepper to taste. Add chopped onion. Add eggs. Add milk-soaked bread. Mix thoroughly. Place in medium roaster. Top with catsup and brown sugar mixed together. Bake at 350° for 1½ hours.

JoAnne Hansen

SWEET AND SOUR MEAT LOAF

1 lb. hamburger
1 cup bread crumbs
1 tsp. salt
2 eggs
1 tsp. minced onion
1 15-oz. can tomato sauce divided

Topping:

2 Tbsp. brown sugar
2 Tbsp. vinegar
½ cup sugar
½ can tomato sauce

Mix ingredients and form into loaf in 9x5x3" pan. Bake 350° for 50 min. Boil topping ingredients. Pour over meat loaf. Bake 10 minutes more.

Ruthie Missling

ITALIAN MEAT LOAVES

2 eggs, beaten
¾ cup cracker or bread crumbs
½ cup milk
½ cup + 2 Tbsp. grated Parmesan cheese
1 tsp. Worcestershire sauce
1 tsp. garlic salt
1 tsp. Italian seasoning
2 lb. ground pork
¼ cup ketchup

In a large bowl, combine eggs, crumbs, milk, ½ cup cheese, Worcestershire sauce, garlic salt and ½ tsp. Italian seasoning. Add pork and mix well. Shape into 10 individual loaves. Place on a greased large, shallow baking pan. Spread ketchup on loaves; sprinkle remaining cheese and Italian seasoning on. Bake at 350° for 45-55 min. or until no pink remains. Yield: 10 servings.

Morgen Pederson

HAMBURGER BUNDLES

1 lb. hamburger, seasoned
⅓ cup evaporated milk
1 cup Pepperidge Farm dressing mix
1 can mushroom soup
2 Tbsp. Worcestershire sauce
1 Tbsp. catsup

Mix hamburger and milk. Make small balls and flatten. Prepare dressing according to package and spoon 1 Tbsp. on meat. Fold meat around mix. Place in casserole. Mix soup, catsup, Worcestershire sauce. Heat until smooth. Pour over meatballs. Bake uncovered 350° 45-60 min.

Barb Eigenberg

MOM'S MEATBALLS

Grate 3 large potatoes. Add 2 lb. hamburger, 1 onion diced, salt and pepper. Mix and loosely form balls. Dilute 1 can cream of mushroom soup with 1 can milk. Spread over meatballs. Bake at 325° 1½-2 hours.

Barb Eigenberg

BARBECUED MEATBALLS AND BEANS

1 lb. ground beef
1 egg
½ cup fine, dry bread crumbs
⅓ cup milk
1 tsp. salt
¼ tsp. pepper
2 Tbsp. hot fat
1 18-oz. can beans
½ cup catsup
2 Tbsp. brown sugar
2 Tbsp. vinegar
1 Tbsp. Worcestershire sauce
¾ cup chopped onion

Combine meat, eggs, milk, onions, crumbs, salt and pepper. Shape into balls. Brown on all sides in fat in skillet. Place beans in 1½ qt. casserole, top with meatballs. Mix remaining ingredients and pour over meatballs. Cover and bake at 350° for 20 min. Uncover and bake 20 min. more.

Karen Westerman (made in home ec. class)

HAMBURGER MEATBALLS AND GRAVY

2 lb. hamburger
1½ tsp. onion salt
1 cup cornflakes, crushed
½ cup milk
¼ tsp. pepper
1 tsp. sage

gravy:

1 can cream of mushroom soup
1 can cream of chicken soup
1 tsp. Banquet sauce
¾ can of milk

Mix meatball ingredients together. Shape into balls the size of a walnut. Put in a 9x13" pan. Mix gravy ingredients together. Pour over meatballs. Bake for 1 hour in 350° oven. Yield: 20-30 meatballs.

Velma Netsch

PORCUPINE MEATBALLS

2 lb. fresh ground beef
½ cup uncooked rice
1 tsp. salt
½ tsp. pepper
1 Tbsp. grated onion
1 can tomato soup + ½ cup water (I usually use 1 pint of homemade tomato sauce)

Combine meat, rice, seasonings and onions. Shape into small balls. Heat soup and water or tomato sauce. Drop meatballs into hot soup mixture. Cover and bake at 350° for 1 hours. If you get it ready ahead of time, don't heat the sauce, but you'll have to bake it at least 30 min. longer. If your meatballs aren't real small, it will take longer.

Vicky Missling

LUMBER JACK BURGERS ON THE GRILL

1 lb. ground beef
1 Tbsp Worcestershire sauce
½ tsp. salt
⅛ tsp. pepper
1 egg, beaten
1 tsp. prepared mustard
⅛ cup chopped onion
⅛ cup pickle relish
¼ cup diced cheese

Blend the first 6 ingredients and divide into 4 thin patties. Mix the next 4 ingredients and divide equally onto 2 of the patties leaving an inch rim of meat. Top with remaining patties pressing edges together to seal. Grill 5-8 min. on each side.

Helen Holck

REUBEN BURGERS

1 lb. ground pork
1 tsp. salt
½ tsp. pepper
½ garlic clove, minced
¼ cup sauerkraut, drained
4 slices Swiss cheese
4 hamburger buns, split and toasted

In a bowl, combine pork, salt, pepper and garlic; mix well. Shape into 8 patties, about ⅜" thick. Spoon 1 Tbsp sauerkraut in the center of 4 patties; top each with a second patty and press edges to seal. Grill, uncovered over medium heat for 6-8 min. on each side or until juices run clear. Top with cheese. Serve on buns with 1000 island dressing. Yield: 4 servings.

ONION AND MUSHROOM STUFFED BURGERS

1½ cups sliced onions (about 3 medium)
8 oz. fresh sliced mushrooms (3 cups)
1 Tbsp. olive oil
2 Tbsp. snipped fresh parsley
2½ lb. 85% lean ground beef
⅓ cup Worcestershire sauce
4 cloves garlic, minced
1½ tsp. salt
16 slices applewood smoked bacon (about 1 lb.), opt.
8 slices Swiss, provolone, colby or Monterey Jack cheese
8 Kaiser rolls or hamburger buns, split and toasted
tomato slices, opt.

In a very large skillet cook onions and mushrooms in hot oil over medium heat 15-20 min. or until tender. Remove from heat, stir in parsley and set aside to cool Mix beef, Worcestershire sauce, garlic, salt and pepper. Shape into 16 (3½" diameter) patties. Spoon filling onto ½ of patties to ½" of edge. Top with remaining patties. Pinch to seal. Lay 2 slices of bacon over each patty in a crisscross pattern, tucking ends under. Grill. Put slice of cheese on each patty when they're done and grill until cheese melts. Serve on buns with tomato slices.

HAMBURGERS STUFFED WITH CREAM CHEESE AND JALAPENOS

1 lb. ground sirloin
1 egg, lightly beaten
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
6 oz. whipped cream cheese
4 jalapeno peppers, seeded and chopped

Heat your grill to medium. Combine cream cheese and chopped jalapenos in a bowl and stir to combine. Set aside. In a large bowl, combine the ground sirloin, egg, salt and pepper. Form into 8 ¼" thick patties. Spoon the cream cheese, jalapeno mixture onto half of the patties. Place the other patties on top of the cream cheese and press to seal them shut. Grill the burgers over medium heat for about 6-10 min. per side, or until cooked to desired temperature. Serves 4.

MUSHROOM STEAK HOAGIES

1 cup water
⅓ cup soy sauce
1½ tsp. garlic powder
1½ tsp. pepper
1 lb. round steak cut into ¼" strips
1 medium onion, chopped
1 medium green pepper, julienned
1 4-oz. can mushrooms, stem and pieces
2 cups (8-oz.) shredded mozzarella cheese
6 hoagie buns, split and toasted
sliced tomatoes (opt.)

In a large resealable plastic bag or shallow glass container, combine water, soy sauce, garlic powder and pepper. Add steak and turn to coat. Seal or cover and refrigerate 6-8 hours or overnight. Drain and discard marinade. In a large skillet, brown steak over medium heat. Add the onions and mushrooms. Stir-fry until tender, add green peppers. Reduce heat. Sprinkle with cheese. Remove from heat; stir until cheese is melted and meat is coated. Spoon on buns; top with tomato slices. Yield: 6 servings.

OUR OLD STANDBY HAMBURGER TOMATO HOTDISH

1 lb. hamburger
Garlic salt, celery salt, pepper to taste
2 cups macaroni
Qt. jar of homemade tomato sauce
Onion as desired

Brown hamburger with salts, pepper and onion. When cooked through, add cooked noodles and tomato sauce. Simmer for several hours or put in refrigerator and reheat. Better the second day!

Bonnie Hanish

MACARONI AND CHEESE

Prepare a box of macaroni and cheese. Add a box of frozen broccoli and a can of cream of celery soup.

Bonnie Hanish

DRIED BEEF CASSEROLE

2 cups elbow macaroni
¼ lb. dried beef, cut up
½ lb. Velveeta cheese, cut up
2 cans cream of chicken soup
2 cups milk
1 small onion (I always add more)
4 eggs, hard-boiled

Mix all except eggs and let stand in refrigerator overnight. Add eggs and back at 325° about 1 hour. 9x13" dish.

Bonnie Hanish

TATOR TOT HOT DISH

1 lb. ground beef
1 can green beans
1 can cream of chicken soup
1 lb. pkg. tater tots

Cook meet until lightly browned and season with salt and pepper. (I always use garlic salt, celery salt and pepper, and I always put in some onion.) Pour into greased casserole. Cover with string beans, cream of chicken soup over the beans and spread tater tots over the soup. Bake at 350° for 35 min.

Bonnie Hanish

TATOR TOT HOT DISH

1 lb. raw hamburger
½ can cream of mushroom soup
Cheez Whiz
tater tots

Place hamburger in pan raw; don't pack. Spread soup over meat. Top with Cheez Whiz in globs. Place tater tots on top. Bake uncovered in 9x9" pan at 350° for 1 hour and 15 min.

Vicki Rasmussen

STOVE TOP DRESSING HOT DISH

1 box Stove Top dressing
1 lb. real lean hamburger
1 large onion
1 can French-style green beans
1 cup sour cream
1 can cream of mushroom soup
1 small can French fried onions

Mix dressing as directed on the box. Spread it on the bottom of a 9x13" pan. Brown hamburger and put on top of dressing. Slice the onion on next. Drain the green beans and add next. Mix soup and sour cream together and spread on top. Bake at 350° for 45 min. uncovered. Sprinkle French fried onions on top and return to oven until onions are hot.

Rod and Vicky Missling

BISCUIT HOT DISH

2 lb. browned hamburger
2 cans cream of mushroom soup
2 cups shredded cheese
2 cups (1 can) Veg-All® vegetables (drained)

Layer ingredients in order in a 9x13" pan. Bake 45 min. Top with 2 cans biscuits and bake 15-20 min. or until biscuits are done.

Vonna McCloud

BECKY'S BBQ'S

4 lb. hamburger
1 cup chopped onion
1 14-oz. bottle ketchup
1 cup water
¼ cup lemon juice
2 Tbsp brown sugar
1 Tbsp. Worcestershire sauce
1 Tbsp. salt
2 Tbsp. vinegar
½ tsp. dry mustard

Brown hamburger and onion. Drain. Add remaining ingredients. Heat to boiling, stirring frequently. Reduce heat, cover and simmer 30 min.

Rhonda Hansen

BAR-B-QUES

2 lb. ground beef
⅓ cup finely chopped onions
1 can tomato soup
2 Tbsp. catsup
2 Tbsp. brown sugar
2 tsp. mustard
½ tsp. salt

Brown meat and onions. Drain and rinse. Put back in pan and add remaining ingredients. Simmer until good and hot.

Vicky Missling

NORA B-B-QUE

2 lb. hamburger, browned
¾ cup catsup
2 cups water
Salt
pepper
2 Tbsp. mustard
1 cup diced celery
1 cup minced onion

Fry onions and hamburger. Add other ingredients and simmer 30 min.

Barb Eigenberg

PASTA CASSEROLE

1 lb. ground beef, browned
1 pkg. egg noodles (8-12-oz.), cooked and drained
1 can creamed corn
1 can chicken rice soup, undiluted
1 onion

Preheat oven to 350°. Put ingredients into greased casserole dish, cover and bake for 45 min.

COMPANY CASSEROLE

4 cups noodles
1 lb. ground beef
2 (8-oz.) cans tomato sauce
½ lb. cottage cheese
1 (8-oz.) pkg. cream cheese
¼ cup sour cream
⅓ cup minced onion
1 Tbsp. minced green pepper

Cook noodles. Drain. Brown meat and stir in tomato sauce, remove from heat. Combine cottage cheese, sour cream, cream cheese, onions and green pepper. In a 2 qt. casserole spread ½ of the noodles, cover with cheese mixture, rest of noodles and then tomato sauce and meat. Bake 45 min. in 375° oven.

Bonnie Hanish

OUR FAVORITE HOT DISH

Raw potatoes
Raw onions
1 lb. browned ground beef
Small can Bushes Baked Beans
Tomato soup
Raw bacon, cut into pieces

Layer ingredients in order in casserole and bake 1½ hours at 350°. For a large batch put in a 9x13" pan and increase beef to 2 lb., use a large can of beans and 2 cans of tomato soup. Increase potatoes, onions and bacon as you like.

Rod and Vicky Missling

BACON CHEESEBURGER RICE

1 lb. ground beef
1¾ cups water
⅔ cup bar-b-que sauce
1 Tbsp. prepared mustard
2 tsp. dried minced onion (or I usually use fresh chopped)
2 cups uncooked instant rice (if it's long grain, cut back to 1½ cups)
⅓ cup chopped dill pickles
5 bacon strips cooked and crushed (I usually cut into pieces and then fry)
1½ cups shredded Cheddar cheese

Brown beef and onions, drain, add water, bar-b-que sauce, mustard. Bring to a boil, stir in rice. Simmer until done. Sprinkle with cheese, cover and simmer for 5 min. Sprinkle with bacon and pickles. 3-4 servings.

Vicky Missling

MOCK CHOWMEIN

1 lb. ground beef
2 cups Minute Rice
1 can cream of mushroom soup
1 can cream of celery soup

Brown hamburger with onion. Cook rice. Mix meat, rice and soups together. Serve over chow mein noodles. Pineapple is a good side for this!

Valerie Halter

CHOW MEIN HOT DISH

1 lb. ground beef
½ cup chopped onion
1 cup chopped celery
1 can chow mein vegetables (don't drain)
1 large can chow mein noodles
1 can cream of mushroom soup

Brown beef in frying pan with onion, celery, salt and pepper. Drain grease. Add vegetables and mushroom soup. Transfer to a casserole dish and top with noodles. Bake at 350° for 30 min. or until hot.

Vicky Missling

QUICK AND EASY BEEF STROGANOFF

½ lb. extra wide egg noodles
1 lb. ground beef
1 can cream of mushroom soup
Fresh garlic cloves
Small onion, chopped
1 can mushrooms or fresh are even better
½ heaping cup sour cream

Start the water and get the noodles on. Brown ground beef with onions and garlic. When browned (if not homegrown beef, you'll have to drain and rinse the grease off) put back in pan and add cream of mushroom soup and sour cream; mix well and add mushrooms. Simmer until pasta and garlic toast is ready. Makes 3 generous servings.

Vicky Missling

STROGANOFF SKILLET

1 lb. hamburger
1 medium onion
1 can beef broth
3 cups uncooked noodles
1 can cream of mushroom soup
1 cup sour cream
½ cup water

Brown hamburger and onion. Gradually blend in remaining ingredients. Bring to a boil, reduce heat, cover and simmer for 10 min. or until noodles are done.

Velma Netsch

WEIGHT WATCHER PENNE WITH VODKA CREAM SAUCE

2 cups penne
4 tsp. olive oil
3 shallots, minced
¼ cup low-sodium chicken broth
1 Tbsp. tomato paste (no salt added)
¼ tsp. crushed red pepper
¼ cup heavy cream
2 Tbsp. vodka
2 tbsp. minced flat-leaf parsley
4 tsp. grated Parmesan cheese

Cook penne according to package instructions. Drain and put in a serving bowl. Meanwhile, heat the oil in a nonstick skillet, then add the shallots. Saute until softened. Stir in the broth, tomato paste and crushed red pepper. Reduce the heat to low, then add the cream and vodka. Cook, stirring constantly, until heated through; do not boil. Pour the sauce over the penne and toss to coat. Serve, sprinkled with the parsley and cheese.

Per serving: 295 calories, 12 g total fat, 5 g saturated fat, 22 mg cholesterol, 115 mg sodium, 35 g total carbohydrate, 1 g dietary fiber, 7 g protein, 54 mg calcium. 7 points per serving.

Christine Fester

CREAMY FETTUCCINE ALFREDO

1 cup butter, softened
2 cups whipping cream
2 cups grated Parmesan cheese
1 box 1lb. fettuccine
⅛ tsp. salt
⅛ tsp. pepper
Fresh basil leaves

In a large glass bowl or 2 qt. measuring cup beat butter, add cream and Parmesan cheese. Stir until well blended and set aside. Bring large saucepan of lightly salted water to a boil. Add pasta, cook according to package directions. Drain well and immediately add the hot pasta to the butter-cheese mixture. Toss until pasta is coated. Divide onto 4 serving plates and top with fresh basil. Stir in crisp bacon and sliced mushrooms or cooked chicken to create a more hearty, robust dish. Per serving without the extra garnishes: 1,467 calories, 109.2 g total fat, 66.2 g saturated fat, 86.3 g carbohydrate.

CHICKEN ALFREDO

½ cup butter
1 pint Half and Half
¼ cup Parmesan cheese
¼ cup wine (opt.)
1 8-oz. pkg. cream cheese
Garlic to taste
2 Tbsp. flour
1 bag precooked chicken fajita meat from Schwans or 2 cups cooked chicken

Saute and stir well. Use flour to thicken sauce, stir until blended and smooth. Serve over noodles.

FAMILY BEEF NOODLE CASSEROLE

½ pkg. (8-oz.) Creamette dumpling egg noodles, uncooked
1 lb. lean ground beef
½ cup chopped red or green bell pepper
½ cup chopped onion
2 (10¾ oz.) cans condensed cream of mushroom soup
1 (10-oz.) pkg. frozen peas and carrots
1½ cups milk
1 cup sour cream (8-oz.)
1 cup (4 oz.) shredded Cheddar cheese
1 (8 oz.) can water chestnuts (opt.)

Cook noodles according to package directions. In large skillet, over medium heat, brown beef; drain off fat. Add pepper and onions; cook and stir until tender. Stir in noodles and remaining ingredients except cheese. Cook and stir until heated through; top with cheese. Serve immediately. Tip: For extra crunch, add 1 (8-oz.) can sliced water chestnuts, drained. Note: We like shoestring potatoes with ours.

Rod and Vicky Missling

COUNTRY WILD RICE CASSEROLE

3 cups cooked wild rice
¼ cup butter
1 cup chopped onion
1 lb. ground beef
¼ tsp. pepper
4 cups frozen O'Brien potatoes
1 can cream of chicken soup
1 cup sour cream
2 cups mild Cheddar cheese

Saute onion in butter. Set aside. Brown beef; season with salt and pepper. Sprinkle potatoes on greased 9x13" pan. In a large bowl, combine onion, beef, wild rice, soup, sour cream and 1½ cups shredded cheese. Spread over potatoes. Sprinkle with remaining cheese. Bake 40 min. at 350°.

MUSHROOM OVEN RICE

1 cup uncooked long grain rice
¼ cup butter
½ cup chopped celery
½ cup chopped onion
1 cup sliced fresh mushrooms
1 can (14½-oz.) chicken broth
⅓ cup water
2 Tbsp. soy sauce
1 Tbsp. dried parsley flakes

In a skillet, sauté the rice in butter for 2 min. or until golden brown. Add celery and onion; cook and stir for 2 min. Add mushrooms; cook and stir until celery is tender. Transfer to a greased 1½ qt. baking dish. Stir in the broth, water, soy sauce and parsley. Cover and bake at 350 for 45-50 min. or until liquid is absorbed and rice is tender. Yield: 6 servings.

WESTERN MEAL IN ONE

1 lb. hamburger
1 clove garlic
½ cup chopped onion
½ cup green pepper
1 tsp. salt
1 tsp. chili powder
2½ cups tomatoes in juice (or a little more)
¾ cup grated cheese
¼ cup sliced black olives (or as much as you want)
1 can kidney beans
¾ cup uncooked rice

Brown hamburger with onion and garlic; drain. Combine hamburger, green onions, salt, chili powder, tomatoes and uncooked rice together and bake 350° for 30 min. or until rice is done. Add cheese and olives and bake 15 min. more.

Shirley Wolf

STUFFED MEXICAN SHELLS

1 lb. ground beef
1 jar (16-oz.) salsa
1 can (16-oz.) tomato sauce
½ cup sliced black olives
8 oz., 14 pieces manicotti, cooked and cooled
1 cup sour cream
4-oz. Cheddar (1 cup) cheese

Cook ground beef. Drain off fat. Stir in salsa, tomato sauce and olives. Heat oven to 375°. Spray a 13x9" baking dish with cooking spray. Stuff shells with meat mixture, about a 2 Tbsp., per shell. Place in a single layer in baking dish. Sprinkle cheese over top. Bake 20 min. Serve with sour cream.

Teresa Pudenz

STUFFED GREEN PEPPERS

6 medium green peppers
1½ lb. uncooked lean ground beef
½ cup cooked long grain rice
½ cup chopped onion
½ cup chopped celery
1 small tomato, seeded and chopped
1 clove garlic, minced
1 tsp. salt
¼ tsp. pepper
1 can (10¾-oz.) condensed tomato soup, undiluted
½ tsp. dried basil
½ cup shredded sharp Cheddar cheese

Cut tops off peppers and remove seeds. In a large kettle, cook peppers in boiling water for 3 min. Drain and rinse in cold water; set aside. In a bowl, combine next 8 ingredients, spoon into peppers. Place in a greased 9x13x2" pan. Combine soup and basil; spoon over peppers. Cover and bake at 350 for 1 hour. Sprinkle with cheese and return to oven for 5 min. or until cheese is melted. Serves 6.

MEXICAN MANICOTTI

1 lb. lean ground beef
1 can (16-oz.) refried beans
2½ tsp. chili powder
1½ tsp. dried oregano
1 pkg. (8-oz.) uncooked manicotti shells
2½ cups water
1 jar (16-oz. picante sauce
2 cups (16-oz.) sour cream
1 cup (4-oz.) shredded Monterey Jack or Mexican blend cheese
¼ cup sliced green onions
Sliced ripe olives

In a large bowl, combine the uncooked beef, beans, chili powder and oregano. Spoon into uncooked manicotti shells; arrange in a greased 9x13x2" baking dish. Combine water and picante sauce; pour over shells. Cover and refrigerate overnight. Remove from the refrigerator 30 min. before baking. Cover and bake at 350° for 1 hour. Uncover; spoon sour cream over the top. Sprinkle with cheese, onions and olives. Bake 5-10 min. longer or until the cheese is melted. Yield: 8 servings. Per serving: 431 calories, 20 g fat, 12 g saturated fat, 90 mg cholesterol, 554 mg sodium, 36 g carbohydrate, 4 g fiber, 23 g protein.

STUFFED SHELLS

2 cups mozzarella cheese
2 cups Cheddar cheese
1 small container cottage cheese
2 eggs
Diced onions
Pepper
1 pkg. jumbo shells
1 lb. hamburger
1 jar (qt.) spaghetti sauce

Cook jumbo shells for 10-12 min. or until done. Drain. Mix together the 3 cheeses, eggs, onion and pepper. In a cake pan, pour ¼ jar spaghetti sauce. Fill each shell with the cheese mixture, line in rows in cake pan. Brown and drain hamburger. Sprinkle over the top of the stuffed shells. Top with remaining spaghetti sauce. Bake 1 hour at 350°. Uncover last 15 min. Let stand for 15 min. before serving.

Rhonda Hansen

MY QUICK AND EASY LASAGNA

½ gal. Heinz spaghetti sauce
2 lb. lean ground beef
1 cup water
lasagna noodles
2 8-oz. pkg. shredded mozzarella cheese

I have a big pan that is 10½x14¾". The noodles fit in it, but you can use a regular cake pan also. Lay 6½ uncooked lasagna noodles across the bottom of the pan and pour ⅔ cup of water over the noodles. Brown the beef and add spaghetti sauce. Pour ½ of the meat sauce mixture over the noodles. Sprinkle on one bag of cheese. Top with another layer of uncooked noodles and ½ cup water. Top with the remaining sauce. Cover with foil. I usually put it together the day before and store it in the refrigerator overnight or make it ahead and freeze. You can take it right out of the freezer and bake but I usually thaw it out overnight in the refrigerator. I think it takes a good hour to bake. When almost done I take the foil off and over with the second bag of cheese and return it to the oven uncovered until done. Makes 12 servings.

Vicky

LASAGNE

1 pkg. lasagne noodles
1 lb. ground beef
1 jar Prego spaghetti sauce
1 container sour cream
1 container cottage cheese
3 cups mozzarella cheese

Brown hamburger with onion and add spaghetti sauce. Put 3 uncooked noodles on bottom of cake pan. Pour the meat and sauce over noodles. Place 3 more noodles over meat and sauce. Mix the sour cream and cottage cheese together. Spread over noodles. Put another 3 noodles over cheese mixture. Cover with mozzarella cheese. Cover pan with tin foil. Bake for 45 min. at 350°. Uncover and bake another 15 min. or until cheese is browned.

Valeria Halter

PIZZA HOT DISH

1 lb. ground beef
1 jar or can pizza sauce (14-15-oz.)
2 eggs
1 cup milk
1 Tbsp. vegetable oil
1 cup all-purpose flour
½ tsp. salt
2 cups shredded Cheddar cheese
2 medium green onions, chopped (opt.)

Preheat the oven to 425°. Brown the beef in a 10" skillet over medium heat until done, 8-10 min. Beat eggs, milk, oil, flour and salt with a wire whisk until foamy. Spoon beef into ungreased rectangular baking dish 9x13x2", then spread pizza sauce over beef. Sprinkle with cheese. Pour egg mixture over cheese. Sprinkle with onions. Bake uncovered 30 min. or until puffy and golden brown. Serve immediately. Serves 5-6. Note: Rod and Vicky like a layer of pepperoni first, then the rest of the ingredients.

Karla Nelson

BAKED LASAGNE

½ lb. ground beef
½ lb. ground pork
2 Tbsp. olive oil
1 medium onion, minced
1 clove garlic
1 tsp. minced parsley
1½ cans tomato paste
2 cups water
½ tsp. salt
½ tsp. pepper
6 qt. water
3 tsp. salt
1 lb. lasagne noodles
1 lb. mozzarella cheese, grated
¾ lb. ricotta cheese (cottage cheese)
2 Tbsp. grated Romano cheese

Brown beef and pork in saucepan with oil, onion, garlic and parsley. Add tomato paste, 2 cups water and salt and pepper. Simmer 1½ hours. Bring water to boil. Add salt and lasagne (cut in half) and cook 20 min. or until tender stirring almost constantly to prevent sticking together. Drain. Arrange lasagne in casserole in layers. Alternating with lasagne noodles, layer of sauce, mozzarella and ricotta until noodles are all used and ending in like sequence. Bake in moderate oven 375° about 20 min. or until mozzarella is melted. Makes 6 large or 8 medium servings.

Anne Roefer

PIZZA HUT ORIGINAL PAN PIZZA

1⅓ cups warm water (105°F)
¼ cup non-fat dry milk
½ tsp. salt
4 cups flour
1 Tbsp. sugar
1 pkg. dry yeast
2 Tbsp. vegetable oil (for dough)
9-oz. vegetable oil (3-oz. per pan)
Butter flavored Pam

Put yeast, sugar, salt and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out to a flat surface and knead for about 10 min. Divide dough into three balls. In three 9" cake pans, put 3 oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans. Spray the outer edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1-1½ hours.

Sauce:

1 8-oz. can tomato sauce
1 tsp. dry oregano
½ tsp. marjoram
½ tsp. dry basil
½ tsp. garlic salt

Combine and let sit for 1 hour. For each 9" pizza preheat oven to 475°. Spoon ⅓ cup sauce on dough and spread to within 1" of edge. Distribute 1½ oz. shredded mozzarella cheese on sauce. Place toppings of your choice in this order: Pepperoni or ham, vegetables, meats (cooked ground sausage or beef). Top with 3 oz. mozzarella cheese. Cook until cheese is bubbling and outer crust is brown. Cut in six slices.

BAKED PIZZA DISH

2 lb. ground beef
½ lb. sausage (Jimmy Dean, hot)
1 diced green pepper
2 stalks celery, diced
1 taco seasoning mix
1 can mushroom soup
1 can tomato soup
1 cup sharp cheddar cheese
½ cup ketchup
Pepperoni
1 12-oz. egg noodles, cooked and drained

Brown ground beef, sausage, green pepper and celery. Add taco seasoning, mushroom and tomato soup, cheese and ketchup. Layer noodles, meat sauce, pepperoni and repeat layers ending with meat on top. Cover and bake 325° for 1 hour.

Marsha Underwood

BACON DOUBLE CHEESEBURGER PIZZA

10 slices Farmland® Hickory Smoked Bacon
1 (13.8-oz.) can refrigerated pizza dough
¼ cup thousand island dressing
1 lb. ground beef
¼ cup chopped onion
¾ cup ketchup
1 Tbsp. prepared mustard
½ cup sliced dill pickles
1½ cups (6-oz.) shredded American cheese
1½ cups (6-oz.) shredded Cheddar cheese
1½ lettuce, if desired
1 cup chopped tomato, if desired

Heat oven to 450°. Spray large cookie sheet with nonstick cooking spray. Cut bacon into 1" pieces. Cook over medium-high heat until crisp, stirring frequently; drain. Unroll dough on large cookie sheet; press into 15x11" rectangle, bake for 5 min. until edges just start to brown. Spread Thousand Island dressing evenly over crust. Cook ground beef and onions over medium-high heat, until thoroughly cooked; drain. Stir in ketchup, water and mustard. Spoon evenly over dressing. Top with dill pickle slices and bacon. Sprinkle with American and Cheddar cheeses. Bake for 20-25 min. or until crust is golden brown and cheese is melted. Top with lettuce and chopped tomato before serving, if desired. Prep time: Ready in 45 min. Serves 8.

TAMALE DOUGH

2 cups Maseca for tamales
2 cups lukewarm broth or water
1 tsp. baking powder
½ tsp. salt
⅔ cup lard or shortening

Combine Maseca, baking powder and salt in a bowl, work broth with your fingers to make a soft, moist dough. In a small bowl, beat lard until fluffy, add masa and beat until dough has a spongy texture. Prepare tamales with desired filling. Serves 16.

Randy Tordsen

TAMALE FILLING

1 lb. meat
2 Tbsp. chili powder
1 tsp. salt
1 tsp. garlic powder
8-oz. mild green chilies
1½ tsp. cumin
15-oz. tomato sauce
¼ cup olive oil
½ cup water

Cook meat until done. Shred. Add rest of ingredients and mix well. Spread on tamale dough. (Randy adds the water last because depending on the type of meat you use, you might need less water.)

Randy Tordsen

PEPPERONI BREAD ★

1 loaf frozen bread dough
Pepperoni, sliced
Lots of mozzarella cheese

Thaw bread dough and let it raise. Roll dough out like for cinnamon rolls. Top with lots of pepperoni, sprinkle with lots of mozzarella cheese. Roll up like for cinnamon rolls but don't cut. Bake the long roll on cookie sheet until done.

Jeremiah Missling and Nicole Wolf

SPAGHETTI PIE

6-oz. spaghetti
2 Tbsp. butter
2 beaten eggs
½ cup grated Parmesan cheese
1 cup cottage cheese
1 lb. ground beef
½ cup chopped onion
1 can (8-oz.) tomatoes with liquid cut up
1 can (6-oz.) tomato paste
1 tsp. sugar
1 tsp. oregano
½ tsp. garlic salt
1 cup shredded mozzarella cheese

Cook spaghetti according to package directions; drain and place in bowl. Add butter, eggs and Parmesan cheese; mix well and spread over the bottom and up the sides of a greased 10" deep dish pie plate. Spoon cottage cheese into crust; set aside. In skillet brown beef with onions. Stir in tomatoes, tomato paste, sugar, oregano and garlic salt. Spoon meat mixture over cottage cheese. Bake uncovered at 350° for 20 min. Sprinkle with mozzarella cheese; return to oven for 5 min. or until cheese is melted. 6 servings.

Vicky Missling

SPAGHETTI SAUCE

½ lb. mild Italian sausage
½ lb. lean ground beef
1 large onion
2 garlic cloves
⅛ cup olive oil
4 (8-oz.) cans tomato sauce
1 (6-oz.) tomato paste
6-oz. red wine
2½ cups water
¼ cup sugar
1-1½ tsp. salt
1 tsp. dried parsley
1 tsp. dried basil
¼-½ tsp. ground red pepper
1 can sliced mushrooms

Remove casings from sausage. Cook sausage, ground beef, onions and garlic in olive oil. Combine remaining ingredients. Simmer 2 hours until sauce thickens.

Christine Fester

TACO PIE

1 can crescent rolls
1 lb. ground beef
¼ cup chopped onions
½ cup chopped green peppers (opt.)
1 can sliced rip olives, drained (opt.)
1 pkg. taco seasoning
½ cup water
¾ cup sour cream
1 cup taco or Cheddar cheese
1 cup crushed taco chips

Press crescent rolls into a 9x13" cake pan lid or a pie plate. Brown beef with onion. Drain fat, add taco seasoning and water and simmer 15 min. Layer as follows: browned beef mixture, sour cream, green peppers, olives, cheese. Bake at 350° for 20 min. Top with crushed chips and bake 5 min. Let stand for 5 min. before serving.

ZESTY CRESCENT CASSEROLE

1½ lb. hamburger
Onions, 1-15oz. tomato sauce
1 envelope thick and zesty spaghetti mix
8-oz. shredded mozzarella cheese
⅔ cup sour cream
2 tubes crescent rolls

Brown hamburger and onions. Stir in tomato sauce and spaghetti mix. Heat until boiling. Press 1 tube of crescent rolls into a 9x13" pan. Press seams together. Pour meat mixture over dough. Mix sour cream and cheese together. Drop by spoonfuls over meat mixture. Press second tube of rolls into a rectangular and stretch out big enough to cover top layer. Place on top and bake 30 min. at 375°.

JoAnn Houglum (Shirley's sister)

LOADED TORTILLAS

8 flour tortillas
1 can refried beans
1 pint salsa
2 cups shredded mozzarella cheese
2 cups shredded Cheddar cheese
1 cup real bacon bits
1 cup chopped tomato
1 cup chopped green onion

Place tortillas on an ungreased baking sheet. Spread ¼ cup of refried beans on each. Top with cheese, bacon, tomato and onions. Broil 4" from the heat for 4-6 min. or until the cheese is melted and the edges of the tortillas are lightly browned. This is quick, easy and good.

Vicky Missling

CRISPY BEEF TOSTADAS

3 cups flour
5 tsp. baking powder
1¼ cups milk
1 lb. ground beef
2 cloves garlic, minced
1 envelope taco seasoning mix
¾ cup water
1 can (16-oz.) refried beans
Cooking oil for deep fat frying
Picante sauce or salsa
Shredded lettuce
Finely chopped green onions
Diced tomatoes
Shredded cheddar cheese

In a large bowl, combine flour and baking powder; add the milk to form a soft dough. Cover and let rest for 1 hour. About 30 min. before serving, brown ground beef and garlic in a skillet and drain. Stir in taco seasoning and water; simmer 10 min. Stir in beans; heat through and keep warm. Divide dough into 6 equal parts. On a lightly floured surface roll each piece into a 7" circle. In a deep fat fryer preheated to 375°, fry tostadas until golden, turning once, drain on paper towels. Top each with meat mixture, picante sauce or salsa, lettuce, onions, tomato and cheese. Serve immediately. These are only good when they're fresh; don't make ahead. Serves 6.

Vicky Missling

BROCCOLI HAM RING

¼ lb. ham, chopped
¼ lb. broccoli, chopped
1 small onion, chopped
2 cans (8-oz. each) refrigerated crescent rolls
2 Tbsp. Dijon mustard
1 tsp. lemon juice
6-oz. Swiss cheese

Preheat oven to 350°. Mix all ingredients except crescent rolls and set aside. On a large baking stone, arrange crescent triangles in a large circle around the stone. Spoon filling over bases evenly. Fold point of triangles over filling and tuck under bases at the center. Filling will not be completely covered. Bake 350° 20-25 min. or until golden brown. (I got this at a Pampered Chef party.)

CLASSIC REUBEN RING

2 (8-oz.) pkg. crescent rolls
8-oz. sliced deli corned beef, chopped (2 cups)
1 can (8-oz.) sauerkraut, drained and squeezed dry
1¼ cups (5-oz.) shredded Swiss cheese, divided
¼ cup thousand island dressing
1 garlic clove, pressed
1 egg white, beaten (opt.)

Unroll both packages of crescent rolls. Arrange triangles, slightly overlapping, in a circle on large round stone with wide ends 4" from edge of stone. Points will extend off the edge of stone. Press wide ends. Preheat oven to 375°. Combine beef, sauerkraut, 1 cup of cheese, dressing and garlic; mix well. Scoop filling evenly over crescent ring. Bring points of triangles up over filling and tuck under dough at center to form a ring. Sprinkle with remaining ¼ cup of cheese. Bake 25-30 min. or until golden brown. You can brush with 1 beaten egg white before sprinkling with cheese (I don't). It works good to use 1 can of crescents and cut the recipe in half. Yield: 8 servings. Nutrients per serving: calories 360, total fat 22 g, saturated 7 g, cholesterol 35 mg, carbohydrate 26 g, protein 15 g, sodium 1,120 mg. Diabetic exchanges per serving: 2 starch, 1 meat, 3 fat (2 carbs)

UNSTUFFED CABBAGE HOT DISH

6 cups chopped cabbage
½ lb. hamburger
1 small chopped onion
1 cup uncooked instant rice
Pepper and salt
2 cans undiluted tomato soup
1 cup water
½ cup Cheddar cheese

Place cabbage in a greased baking dish. In skillet, cook hamburger and onion over medium heat. Drain. Stir in rice, spoon over cabbage. Combine soup and water. Pour over beef mixture. Cover and bake at 350° for 40-50 min. Sprinkle cheese and bake another 5-10 minutes.

Rhonda Hansen

SAUERKRAUT CASSEROLE

1-2 lb. ground beef
Onions
½ bag cooked wide egg noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 pint sauerkraut
Cheddar cheese, shredded

Brown hamburger with onions. Cook noodles as directed on package. Add soups and sauerkraut to browned beef. Add cooked pasta. Put in casserole dish. Top with shredded cheddar cheese. Bake at 350° until it's hot and cheese is melted.

Rhonda and Becky

SAUERKRAUT HAM BALLS

1 lb. fully cooked ham, ground
16-oz. sauerkraut, drained and and chopped very fine
¼ cup chopped onion
¾ cup + 2 Tbsp. dry bread crumbs, divided
1 3-oz. pkg. cream cheese, softened
2 tsp. prepared mustard
¼ tsp. garlic powder
2 Tbsp. chopped parsley (opt.)
¼ tsp. pepper
2 eggs
Flour
¼ cup milk
Oil for deep frying

In a large bowl combine ham, sauerkraut, onion, 2 Tbsp. of bread crumbs. In another bowl combine cream cheese, parsley, mustard, garlic powder and pepper. Stir into sauerkraut mixture. Chill at least 1 hour or overnight. Shape into ¾" balls. Coat with flour. In a small bowl beat eggs and milk. Dip floured ham balls into the egg mixture. Then roll in remaining bread crumbs. Heat oil to 375° in deep fat fryer or pan. Fry ham balls until golden brown. Drain. Yield: 60 appetizers. Recipe can be made into larger balls and served as main dish. Note: For the ground ham, you can just use deli ham at the grocery story. Just ask them to cut off a 1 lb. chunk and grind it up for you.

Karla Nelson

REUBEN HOT DISH

1 lb. corned beef
2 cups sauerkraut, drained
1 cup sour cream
1 onion, chopped
¼ tsp. garlic powder
3-4 cups grated Swiss cheese
6-8 slices rye bread with caraway
¾ cup melted butter

Mix sauerkraut, sour cream, onion, garlic powder. Spread in 9x13" pan. Dice meat on top. Sprinkle with cheese. Break bread crumbs on top. Pour melted butter over all. Bake 40-45 min. at 350°.

POTATO SAUSAGE CASSEROLE

1 lb. pork sausage
1 can cream of mushroom soup
¾ cup milk
½ cup chopped onion
½ tsp. salt
¼ tsp. pepper
3 cups raw, sliced potatoes
½ lb. grated cheese

Brown and drain sausage. Mix soup, milk, onion, salt and pepper. In a large casserole, layer potatoes, soup mixture and sausage. Repeat layers again ending with sausage. Dot with butter. Bake covered for 1½ hours at 350°. Sprinkle with grated cheese and melt in oven. Note: I sometimes make it ahead of time by browning meat and onions then adding soup, milk, salt, pepper and sliced potatoes and simmering awhile so the potatoes are a little cooked and won't turn black, then I can get it ready the night before. Bake an hour before serving with the cover on and then uncover and top with cheese and return to the oven until cheese is good and hot.

MINNESOTA OKTOBERFEAST

1 Tbsp. butter
12-oz. venison brats, cut into 2" chunks
1¼ cups chicken broth, divided
¼ tsp. freshly ground black pepper
2 tsp. dried dill, divided
1 medium yellow onion, chopped
1 lb. fresh button mushrooms, quartered
3 Tbsp. sour cream
3 Tbsp. German mustard
32-oz. sauerkraut
8 oz. cooked egg noodles

Melt butter in a large pot over medium-high heat. Add brats and cook until browned, about 5 min. Add ¼ cup broth, 1 tsp. dill, pepper and onion and cook until onions are softened and golden, 6-8 min. Reduce heat to medium, add mushrooms and cook until they've released their juices, about 5 min. more. In a small bowl whisk together remaining 1 cup of broth, sour cream and mustard. Add to pot, along with sauerkraut; bring to a boil. Reduce heat to medium and simmer until fragrant and thickened, about 10 min. more. Sprinkle with remaining dill and serve over hot egg noodles.

Rep. Michele Bachmann

FRENCHES CRUNCHY ONION CHICKEN

2 cups (4-oz.) Frenches Original or Cheddar French Fried Onions
2 tbsp. flour
4 boneless skinless chicken breasts
1 egg, beaten

Crush French fried onions with flour in plastic bag. Dip chicken into egg, then coat in onion crumbs. Bake at 400° for 20 min. until cooked through.

CHICKEN KIEV

¼ cup melted butter
1 clove minced garlic
6 boneless chicken breast halves
¾ cup crushed cornflakes
⅓ cup buttermilk

Mix butter and garlic. Shape into a 3x2" rectangle Cover and freeze until firm, about 30 min. Flatten each chicken breast to ¼" thickness. Cut the butter crosswise into 6 equal pieces. Place 1 piece of butter in the center of each chicken breast. Fold the long sides over butter; fold ends up and secure with a toothpick. Dip chicken in buttermilk and then in crushed cornflakes. Place chicken seam side down in a 9x13" pan. Bake uncovered at 350° for one hour or until chicken reached 170° on the meat thermometer.

Vicky Missling

DUDE RANCH CHICKEN

2½ cups cooked cubed chicken or 2 cans chicken white meat
2 or more cups shredded cheese of your choice (I have used as much as close to 5 cups-the more, the the better it tastes)
1 can low fat cream mushroom soup
1 can low fat cream chicken soup
1 can low fat cream celery soup
1 can (10-oz.) Rotel mild tomato and diced green chilies
1 8-oz. can diced green chilies
1 medium can mild green enchilada sauce
1 doz. flour tortillas (8") cut into triangular shapes
Sliced green onions and sliced black olives

Combine all ingredients (just two cups of cheese in the mix) except the green onions and black olives. Place in big casserole dish or Crock-Pot. Top with remaining cheese, sliced green onions and black olives. Bake at 375° for 30 min. or until done. Serve with tomatoes, lettuce and sour cream if desired.

Tami Stoever

CHICKEN IN THE "RITZ"

6 chicken breasts, boned and skinned
1 8-oz. carton sour cream
1 10¾-oz. can cream of chicken soup
1 stack of Ritz or Townhouse Crackers, crushed (about 25 crackers
1 stick butter, melted

Steam chicken breasts until tender. Cut into bite-sized pieces. Place on bottom of 9x13" casserole dish. Mix sour cream and soup. Pour over chicken. Mix crackers and butter and place over top of chicken mixture. Bake at 350° for 35 min. Serve with a garden salad. Makes 6 servings.

Alice Fuhrman

LEMON CREAM CHICKEN

½ cup + 1 Tbsp. flour, divided
½ tsp. salt
½ tsp. pepper
6 chicken breasts
¼ cup butter
1 cup chicken broth
1 cup whipping cream, divided
3 Tbsp. lemon juice
½ lb. fresh mushrooms, sliced

Shake chicken in ½ cup flour, salt and pepper. Cook chicken in butter for 8-9 min. on each side. Remove chicken. Add broth to drippings. Bring to boil. Stir to loosen browned bits from pan. Simmer uncovered for 10 min. or until broth is decreased to ⅓ cup. Stir in ¾ cup cream, lemon juice and mushrooms, cook for 5 min. Combine remaining cream and flour until smooth. Stir into skillet. Cook until thickened. Return chicken to skillet and heat through.

Kathy Lueders

QUICK CHICKEN CHUNKS

1½ cups cornflakes cereal, crushed (½ cup)
½ cup Original Bisquick
¾ tsp. paprika
¼ tsp. salt
¼ tsp. pepper
1 lb. boneless, skinless chicken breasts, cut into 1" pieces
1 Tbsp. vegetable oil

Mix all ingredients except chicken and oil in 2 qt. resealable plastic bag. Mix chicken and oil. Shake about 6 chicken pieces at a time in bag until coated. Shake off any extra crumbs. Place chicken pieces in single layer on microwavable rack in microwavable dish. Cover with waxed paper. Microwave on high 3 min. Turn dish ½ turn. Microwave 4-5 min. longer or until chicken is no longer pink in center. Prep time: 10 min. Cook time: 8 min. 6 servings. 1 serving: calories 165 (calories from fat 55), fat 6 g (saturated 1 g), cholesterol 40 mg, sodium 310 mg, carbohydrate 10 g (dietary fiber 0 g), protein 18 g. Dietary exchanges: ½ starch, 2 lean meat. You may find that using a kitchen scissors makes cutting the chicken easier. Enjoy these tender chicken chunks with barbecue sauce or honey mustard sauce. To make the honey mustard sauce, mix equal amount of honey and your favorite prepared mustard.

CRESCENT CHICKEN BUNDLES

2 pkg. (3-oz. each) cream cheese
4 Tbsp. butter, divided
2 Tbsp. minced chives
2 Tbsp. milk
½ tsp. salt
¼ tsp. pepper
4 cups cubed cooked chicken
2 tubes (8-oz. each) refrigerated crescent rolls
1 cup crushed seasoned croutons
(I add onions, celery, black olives, whatever)

In a mixing bowl, beat cream cheese, 2 Tbsp. butter, chives, milk, salt and pepper until smooth. Stir in chicken. Unroll crescent roll dough and separate into 8 rectangles; press perforations together. Spoon about ½ cup chicken mixture onto the center of each rectangle. Bring edges up to the center and pinch to seal. Brush with remaining butter. Sprinkle with crushed croutons, lightly press down. Transfer to 2 ungreased baking sheets. Cover and freeze until firm. Transfer squares to a covered container. May be frozen up to 2 months. Bake remaining squares at 350° for 20-25 min. or until done. To use frozen squares, thaw in refrigerator and bake as directed. Yield: 8 servings.

CHICKEN DELIGHT

6 boned and halved chicken breasts
12 strips of bacon
2 (3-oz.) pkg. dried beef
1 cup Swiss cheese, grated
2 cups sour cream
2 cans cream of chicken soup

Cover bottom of 9x13" pan with dried beef. Wrap each breast with strips of bacon. Place on dried beef. Mix the sour cream and the soup and spoon over the chicken. Bake uncovered at 300° for 2 hours. Sprinkle with cheese and place in oven until cheese melts.

Marsha Underwood

HOT CHICKEN SALAD

2 lb. boneless skinless chicken breasts
2 bay leaves
4 cups diced celery
1 can cream of chicken soup
2 cups mayonnaise
2 cups (16-oz.) sour cream
2 cans (8-oz. each) water chestnuts, drained
1 can (8-oz.) mushroom stem and pieces, drained
1 cup slivered almonds
2 Tbsp. chopped onions
2 Tbsp. lemon juice
2 tsp. salt
½ tsp. pepper
2 cups (8-oz.) shredded Cheddar cheese
2 cans (2.8-oz. each) French fried onions

Place chicken in Dutch oven and over with water and bay leaves. Bring to a boil. Cook, uncovered until juices run clear. Remove chicken and cut into ½" cubes; place in a large bowl. Add the next 11 ingredients. Transfer to a 9x13x2" backing dish (dish will be full). Sprinkle with cheese and French fried onions. Back uncovered 350° for 30 min. or until heated through. Serves 16. Serve with fruit salad, homemade buns and a light dessert.

Vicky Missling

CHICKEN BREASTS WITH WILD RICE

1 box Uncle Ben's Wild Rice
4 chicken breasts
1 can cream of celery soup
1 can cream of mushroom soup
1 can cream of chicken soup
1½ can milk

Grease ovenproof dish. Sprinkle raw rice over bottom of dish. Sprinkle on half the contents of seasoning packet. Mix together soups and milk. Pour half of soup mixture over rice. Lay chicken breasts on top of rice. Cover with remaining soup mixture. Sprinkle on remaining spices. Bake 300° for 3 hours.

Marion Weber

CHICKEN RICE HOT DISH

6-oz. Uncle Ben's Wild Rice Mix (instant)
1 cup chopped celery
1 can sliced water chestnuts
1 can cream of mushroom soup
1 cup sour cream
½ cup shredded cheese
2 cups cooked chicken

Cook rice according to package. (Instant or regular both work.) Add the rest. Bake 1 hour at 350° covered.

Janel Hubley

CHICKEN AND DRESSING CASSEROLE

4-6 skinless deboned chicken breasts
2 cups Cheddar cheese
1 box Stove Top chicken dressing
1 can cream of chicken soup
½ cup milk

(Chicken and cheese amounts can be to your liking.) Preheat oven to 325°. Butter the bottom of a 9x9" pan. Spread chicken breasts in bottom of pan. Sprinkle Cheddar cheese over this. Mix Stove Top dressing according to box directions and spread over chicken. Cover this with cream of chicken soup and milk mixed together. Bake for 1½ hours.

Linda Johnson

CHICKEN AND BROCCOLI CASSEROLE

1 box Stove Top chicken stuffing (prepared)
2 cups chicken (or more)
1 can mushrooms
1 can water chestnuts
1 can cream of chicken soup
1 can Cheddar cheese soup
8-oz. broccoli
can French fried onion rings

Prepare Stove Top stuffing as directed on box. Line bottom of 9x13" pan with dressing. Pour cream of chicken soup over stuffing, then mushrooms, chicken, water chestnuts, broccoli and cheddar cheese soup. Cover and bake 350° for 1 hour. Top with French fried onion rings and bake uncovered ½ hour. We like to use turkey stuffing and leftover turkey.

Vicky Missling

STOVE TOP EASY CHICKEN BAKE

1 6-oz. Stove Top Stuffing mix for chicken
1½ lb. boneless, skinless chicken breasts, cut into 1" pieces
1 can cream of chicken soup
⅓ cup sour cream
1 16-oz. bag chopped broccoli, thawed and drained

Preheat oven to 400°. Prepare stuffing mix as directed on pkg., set aside. Mix soup, sour cream and broccoli in 13x9" baking dish; top with the stuffing. Bake 30 min. or until chicken is cooked through. Makes 6 servings. You may use frozen mixed vegetables instead of broccoli.

Darlene (Zip) Hanish

TURKEY RICE CASSEROLE

1 medium onion, chopped
1 celery rib, chopped
2 Tbsp, butter
2 cups milk
1¼ cups uncooked instant rice
2 cups diced cooked turkey
1 can (10¾-oz.) condensed cream of mushroom soup, undiluted
1 cup seasoned stuffing croutons
1 can (4-oz.) chopped green chilies, undiluted
1 cup (4-oz.) shredded Cheddar cheese, divided

In a 2 qt. microwave-safe dish, combine the onion, celery and butter. Cover and microwave on high for 2-3 minutes or until butter is melted. Stir in milk. Cover and cook on high for 4-6 min. or until milk is streaming (do not boil). Stir in rice. Cover and let stand for 2 min. Add the turkey, soup, croutons, chilies and ½ cup cheese. Cover and microwave on high for 5-7 min. or until heated through, stirring once. Sprinkle with remaining cheese. Cover and let stand for 5 min. Yield: 6-8 servings.

ORANGE CASHEW CHICKEN

1 lb. boneless skinless chicken breasts, cut into 1" cubes
2 med. carrots, sliced
½ cup chopped celery
2 Tbsp. vegetable or canola oil
2 Tbsp. cornstarch
Hot cooked rice
¼ tsp. ground ginger
¾ cup orange juice
¼ cup honey
3 Tbsp soy sauce
¼-½ cup salted cashews

In a large skillet or wok, stir-fry chicken, carrots and celery in hot oil for 8-10 min. or until juices run clear. Reduce heat. In a bowl, combine the cornstarch, ginger, orange juice, honey and soy sauce until blended. Stir into chicken mixture. Bring to a boil; cook and stir for 2 min. or until thickened. Stir in cashews. Serve over hot cooked rice. Yield: 4 servings. Nutritional analysis: 1 ¾ cup serving (prepared with reduced sodium soy sauce and ¼ cup cashews; calculated without rice) equals 375 calories, 13 g fat (2 g. saturated), 66 mg cholesterol, 625 mg. sodium, 34 g carbohydrate, 2 g fiber, 29 g protein.

ALMOND ORANGE CHICKEN

½ cup + 2 Tbsp flour, divided
2 eggs
¾ cup almonds
6 boneless chicken breasts
4 Tbsp. butter, divided
⅓ cup onions
¼ tsp. poultry seasoning
1½ cups milk
⅓ cup orange marmalade
¼ cup orange juice
½ tsp. grated orange peel
1 tsp. salt
¼ tsp. pepper
hot cooked rice (opt.)

Place ½ cup flour in shallow bowl. In another bowl, beat eggs lightly. Place almonds in third bowl. Coat chicken with flour then dip in eggs and roll in almonds. In medium-high heat, cook chicken in 2 Tbsp. butter on both sides until juices run clear, about 10 min. Remove and keep warm. In same pan, brown onions in same butter until tender. Stir in seasoning and remaining flour until blended. Stir in milk, bring to a boil and stir for 2 min., remove from heat and stir in marmalade, juice, peel, salt and pepper. Pour over chicken. Serve over rice if desired.

Hillary

CASHEW CHICKEN STIR-FRY

2 cups chicken broth, divided
¼ cup cornstarch
3 Tbsp. soy sauce
½ tsp. ground ginger
1 lb. boneless skinless chicken breasts, cut into ½" strips
Hot cooked rice (opt.)
2 garlic cloves, minced
½ cup thinly sliced carrots
½ cup sliced celery (½" pieces)
3 cups broccoli florets
1 cup snow peas
1½ cups cashews

In a skillet, heat 3 Tbsp. broth. Meanwhile, combine cornstarch, soy sauce, ginger and remaining broth until smooth; set aside. Add chicken to the skillet; stir-fry over med. heat until no longer pink, about 3-5 min. Remove and keep warm. Add garlic, carrots and celery; stir-fry for 4-5 min. or until crisp-tender. Stir broth mixture; add to the skillet with chicken. Cook and stir for 2 min. Stir in cashews. Serve over hot rice if desired. Yield: 4 servings.

Hillary

CASHEW CHICKEN WRAPS

½ cup mayonnaise (I use Miracle Whip)
6 Tbsp. honey mustard
1 Tbsp. red wine vinegar
½ tsp. salt
Dash pepper
3 cups cubed cooked chicken
2 celery ribs, thinly sliced
½ cup chopped cashews
¼ cup chopped red onion
4 flour tortillas (6"), warmed
½ cup shredded Cheddar cheese

In a bowl combine mayonnaise, mustard, vinegar, salt and pepper. Stir in chicken, celery, cashews and onion. Spoon about 1 cup down the center of each tortilla. Sprinkle each with 2 Tbsp. cheese. Roll up. Yield: 4 servings.

CHICKEN AND ROASTED VEGETABLES

1 lb. red potatoes (unpeeled) cut in half
2 large carrots, cut in 3" pieces
1 jumbo onion, cut in wedges
12 cloves garlic, unpeeled
2 Tbsp. olive oil
1 tsp. salt
¾ tsp. dried rosemary
½ tsp. pepper
8 chicken thighs (skin removed)
1 red pepper, cut in pieces
1 green pepper, cut in pieces

Preheat oven to 425°. Toss potatoes, carrots, onion and garlic with olive oil, ½ tsp. salt, ½ tsp. rosemary. Cover and roast for 20 min. Add chicken, peppers and toss with rest of spices. Roast uncovered 25 min. Stir. Roast another 25 min. Add ½ cup hot water to loosen brown bits. Squeeze garlic if desired.

Joyce and Janice Kaufenberg

CREAMED CHICKEN AND BISCUITS

½ large onion
1½ tsp. butter
4 cups chopped cooked chicken
1 (10¾-oz.) can cream of chicken soup
1 cup sour cream
½ cup milk
½ cup chopped pimiento
1 cup shredded, mild Cheddar cheese
6 frozen biscuits thawed (or I use Grands)

Preheat oven to 350°. Grease the bottom and sides of a 7x11" pan. Chop the onion. Heat butter in a small nonstick skillet over medium-high heat until melted. Stir in onion. Sauté until tender. Combine onion, chicken soup, sour cream, milk and pimiento in a medium bowl and mix well. Spoon mixture into pan and bake for 15 min. Remove from oven and sprinkle with ¾ cup cheese. Arrange biscuits in a single layer over top. Sprinkle with remaining cheese. Bake until biscuits are golden brown and sauce is bubbly about 20 min. longer. Serve immediately. 6 servings.

BAKED PHEASANT

1-2 pheasants
Salt and pepper
Flour
½ cup wild rice
½ cup regular rice
1 can cream mushroom
1 can cream of chicken
1 can mushrooms
2¼ cups water
1 pkg. instant onion soup mix

Sprinkle pheasant with salt and pepper. Toss in flour. Combine rice, soup, mushrooms, water in a Crock-Pot. Add pheasants. Sprinkle onion soup mix. Cook on low for 6-8 hours. The meat was so tender it literally just fell off the bones. My Crock-Pot is fairly new so it was done in 6 hours.

Ryan Hanish

TURKEY LATTICE PIE

1 cup water
½ cup frozen mixed vegetables
2 tsp. chicken bouillon granules
2 Tbsp. + ½ tsp. cornstarch
1 cup milk
1 cup cubed cooked turkey
½ cup shredded Cheddar cheese
2 tsp. minced fresh parsley
¼ tsp. salt
⅛ tsp. pepper
1 tube (4-oz.) refrigerated crescent rolls

In a saucepan, bring water, vegetables and bouillon to a boil. Reduce heat; simmer, uncovered, for 3-5 min. or until vegetables are tender. In a small bowl, combine cornstarch and milk until smooth; add to the vegetable mixture. Bring to a boil; cook and stir for 1-2 min. or until thickened. Add the turkey, cheese, parsley, salt and pepper. Pour into a greased 8" square baking dish. Unroll crescent roll dough; separate into 2 rectangles. Seal seams and perforations. Place long sides together to form a square; pinch edges together to seal. Cut into eight strips; make a lattice crust over turkey mixture. Bake at 375° for 25-30 minutes or until top is golden brown. Yield 2 servings.

QUICKER COMFORTING CHICKEN

1 lb. boneless, skinless chicken breast cut in strips
1 medium onion, sliced
1½ cups baby carrots
½ cup butter
1 can whole potatoes
1 cup whipping cream
1 Tbsp. dried parsley flakes
½ tsp. salt
¼ tsp. pepper

In skillet cook chicken, onions and carrots in butter. Add potatoes. Cover and cook on medium heat for 10 min. or until carrots are tender. Add cream, parsley, salt and pepper. Reduce heat, simmer uncovered for 10 min. or until thickened a little.

Hillary

TACO CHICKEN

1 bag Doritos
1 can cream of mushroom soup
1 8-oz. jar taco sauce
2 cups Cheddar cheese or fiesta blend cheese
4-5 large chicken breasts

Boil chicken until done. Cut chicken into small pieces. Put chicken in bowl. Pour in taco sauce, cream of mushroom soup and stir together. Crush half of bag of chips in bottom of 9x13" pan. Pour chicken mixture over chips. Sprinkle cheese evenly over chicken mixture. Crush the rest of chips on top of that. Bake at 375° middle to lower-middle rack 35-45 min.

Jamie Schumacher

CHICKEN WITH BALSAMIC VINEGAR

2 Tbsp. olive oil
1 cup chopped onion
2 cloves garlic, minced
2 boneless chicken breasts
2 Tbsp. balsamic vinegar
1 tsp. Dijon mustard

Heat oil in skillet. Add onion and garlic; sauté until tender. Cut chicken into 1" pieces. Add chicken to skillet and cook, stirring constantly, about 3 min. Stir in vinegar and mustard. Continue cooking until chicken is tender and cooked through, about 3-5 minutes. Season with salt and pepper. I add vegetables (broccoli, peppers, mushrooms, cauliflower, celery, pea pods, green beans, whatever we have and almonds, cashews for a good stir-fry.)

FRIED RICE WITH CHICKEN

3 bacon strips, diced
½ lb. boneless, skinless chicken
1 medium carrot, chopped
1 rib celery, chopped
2 eggs, beaten
1½ cups cooked rice
2 Tbsp. soy sauce
Onions (opt.)

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. In the drippings, sauté the chicken, carrots, celery and onions until chicken is done. Remove and keep warm. In the same skillet, scramble eggs over medium heat, breaking into small pieces. Stir in the chicken mixture, rice, soy sauce and bacon. Heat and serve. Serves 2.

TURKEY HOT DISH FOR A CROWD

9 cups turkey
9 cups celery (2 bunches)
3 10-oz. cans cream of mushroom soup
3 10-oz. cans Cheddar cheese soup
3 cups water chestnuts
1 bag chow mein noodles
1½ cups chopped onions
Sprinkle cashews on top

Bake 1½ hours at 325°-350°.

Shirley's sister, JoAnn

CHICKEN HOT DISH

2 cups egg noodles
½ cup milk
5-oz. can chicken
1 can cream of chicken soup
½ can peas
1 Tbsp. butter

Boil noodles. Mix in casserole cream soup, milk and butter. Add chicken. Do not drain. Add peas and noodles. Bake 350° for 30 min.

Ruthie Missling

OVERNIGHT CHICKEN OR TURKEY CASSEROLE

3 cups cooked, diced chicken
2 cups uncooked rotini or macaroni
1 small onion, chopped
1 green bell pepper, chopped
1 cup chopped celery
1 8-oz. can water chestnuts, drained
1 can sliced black olives, drained
½ lb. grated Cheddar cheese, divided
4½-oz. can mushrooms, drained
2 cans cream of mushroom soup
1 soup can of milk
14½-oz. can chicken broth
Shoestring potatoes

In lightly greased 9x13" pan place the cooked chicken. Over that, layer in order: uncooked rotini, onion, green pepper, water chestnuts, celery, olives, mushrooms and ¼ lb. cheese. Combine the soup, milk and broth and pour over chicken mixture. Top with remaining cheese. Cover with foil and refrigerate overnight. Remove foil and bake at 350° for 1½ hours. Serve with shoestring potatoes or cashews. Good for using leftover turkey.

OVERNIGHT CHICKEN CASSEROLE

1¾ cups uncooked macaroni
2 or 3 cups cooked diced chicken or other cooked meat
2 cans cream of chicken or mushroom soup
2 cups milk
¼-½ cup diced cheese
Celery and onion to taste

Place all ingredients in casserole. Cover and refrigerate overnight. Bake at 325° for 1½ hours. Marion uses 2 cups grated cheese and tops with a can of French fried onions for the last 10-15 min. of baking time.

Bonnie Hanish and Marion Weber

CREAMY PASTA PRIMAVERA

3 cups penne pasta, uncooked
2 Tbsp. Kraft Light Zesty Italian Dressing
1½ lb. boneless skinless chicken breasts cut into 1" pieces
2 zucchini, cut into bite-sized pieces
1½ cups cut up fresh asparagus (1" lengths)
1 red pepper, chopped
1 cup fat-free reduced sodium chicken broth
4-oz. (½ of 8-oz. pkg.) Philadelphia neufchantel cheese, cubed
¼ cup Kraft grated Parmesan cheese

Cook pasta in large saucepan as directed on pkg. Meanwhile, heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10-12 min. or until chicken is done, stirring frequently. Add broth and neufchantel; cook 1 min. or until neufchantel is melted, stirring constantly. Stir in Parmesan. Drain pasta; return to pan. Add chicken mixture; mix lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.) I put all fresh veggies that in season. Makes 6 servings, 1⅓ cups each. Calories 430, cholesterol 85 mg, dietary fiber 4 g, total fat 10 g, saturated fat 4.5 g, carbohydrates 45 g, protein 38 g, sodium 420 mg.

Alice Fuhrman

HOT TURKEY SANDWICHES

6 cups turkey
1 cup real mayonnaise (I use Miracle Whip)
½ cup green pepper
1½ cup celery
¾ cup onion
1 can cream of mushroom soup
3 cups grated American cheese

Mix all ingredients together and bake uncovered until hot, at least 165°.

CHICKEN CHALUPAS

4-5 chicken breasts or 1 whole chicken
2 cans cream chicken soup
1 pint sour cream
1 cup sliced black olives
1 lb. Monterey Jack cheese
1 lb. sharp Cheddar cheese
Green onion
18-20 flour tortillas

Preheat oven to 350°. Cook chicken and cut into small pieces. Mix soup, sour cream, olives, onion. Reserve 1½ cup. Add chicken and ½ cheeses to first mixture, mix well. Divide among the flour tortillas. Place mixture in middle of shell. Fold into a square. Place seam side down in 9x13" pan that has been well-greased. Spread over remaining sour cream mix. Sprinkle on remaining cheese and 1 tsp. paprika. Bake 45 min.

Rhonda Hansen

CHICKEN QUESADILLAS

4 cups all-purpose flour
1½ tsp. salt
½ tsp. baking powder
1 cup shortening (I use Crisco)
1¼ cups warm water
1 cup each of shredded Cheddar, Mozzarella and pepper jack cheese
2 cups cooked, diced chicken
1 cup chopped green onions
1 cup sliced ripe olives
Salsa and sour cream

In a bowl, combine flour, salt and baking powder. Cut in shortening until crumbly. Add enough warm water, stirring until mixture forms a ball. Let stand for 10 min. Divide into 28 portions. On a lightly floured surface, roll each portion into a 7" circle. Cook on a lightly greased griddle for 1½ to 2 min. on each side, breaking any bubbles with a toothpick if necessary. Keep warm. In a bowl, combine the cheeses. For each quesadilla, place a tortilla on the griddle; sprinkle with about 2 Tbsp. cheese mixture, 2 Tbsp. chicken, 1 Tbsp. onions, 1 Tbsp. olives and 1 tsp. chilies. Top with 1 Tbsp. cheese mixture and another tortilla. Cook for 30-60 seconds longer or until cheese is melted. Cut into wedges. Serve with salsa and sour cream. Yield: 14 quesadillas.

Vicky

FISH BOIL

1 lb. shrimp
1 lb. crawfish or any white fish, walleye or cod
1 lb. precooked brats
8 pieces short ear corn (½ cobs)
2 bags crab boil mix
2 lb. whole new potatoes

Using a large pot (24-37 qt.) and boiling basket (turkey fryer works well), fill halfway with water and toss in crab boil mix. Bring water to a boil. While boiling, add potatoes, 6 min. later add corn. 3 min. later add sausage. 3 min. later add shrimp. 10 min. later add fish. Cook 5 min. more (total cook time 27 min.). Pour on top of butcher paper in middle of table and enjoy. Serve with cocktail sauce, butter, sour cram or whatever you want.

Tiffany Mannausau

SALMON LOAF

1 can of salmon
⅓ cup chopped celery
⅓ cup chopped onion
½ cup fine bread crumbs
½ tsp. salt
½ cup mayonnaise
Parsley, pepper and paprika to taste

Drain and save liquid. Flake salmon. Combine bread crumbs and seasonings with liquid. Mix thoroughly. Pack into greased loaf pan. Sprinkle generously with paprika. Bake 45 min. at 350°. Serves 4.

Vicky

SALMON CUPS WITH CHEESE SAUCE

¾ cup crushed cornflakes
½ cup milk
2 eggs, lightly beaten
3 tbsp. melted butter
2 Tbsp. grated onion
½ tsp. garlic salt
2 cups canned or fully cooked salmon chunks, drained
⅛ tsp. pepper

In a bowl, combine ingredients. Pour filling in 4 8-oz. greased custard cups. Place cups in an 11x7x2" baking dish. Fill dish with boiling water to a depth of 1". Bake uncovered at 375° for 30 min. or until meat thermometer reads 160°.

Cheese sauce:

2 Tbsp. butter
2 Tbsp. flour
1¼ cups milk
½ tsp. salt
1 garlic clove, minced
Dash pepper
Dash hot pepper sauce

In a saucepan, melt butter. Stir in flour until smooth. Gradually add milk. Bring to a boil and stir for 1 min. or until thickened. Add remaining ingredients and stir until cheese is melted. Remove from heat and serve over salmon cups.

TUNA MUSHROOM CASSEROLE

1 pkg. (12-oz.) wide egg noodles, cooked and drained
2 (6-oz.) cans tuna, drained
1 4-oz. can mushrooms, drained
1 10¾ can cream of mushroom soup
1⅓ cups milk
½ tsp. salt
¼ tsp. pepper
½ cup crushed saltines
3 Tbsp. melted butter
(I like to add 1 cup chopped celery)

Combine noodles, tuna, mushrooms and celery in a bowl. Combine soup, milk, salt and pepper. Add to above. Pour into stone or greased 2½ qt. casserole. Combine crackers and butter and sprinkle on top. Bake uncovered at 350° for 35-45 min.

SHRIMP CURRY

1 cup chopped onions
4 tsp. olive oil, divided
1 green or red bell pepper, cut into strips
1 lb. uncooked, peeled shrimp
1 Tbsp. red curry paste
2 Tbsp. water
1 cup light coconut milk
1 tsp. curry powder
3 cups cooked brown rice

In a large skillet, sauté the onions on medium in 2 tsp. oil until caramelized (brown and sweet), 8-10 min. Meanwhile in another large skillet, sauté pepper strips and remaining oil on medium, about 3 min. Add the shrimp; cook for another 2-3 min, until they are opaque. In a blender, puree onions and curry paste with water until almost smooth. Add puree, light coconut milk and curry powder to the shrimp mixture. Bring to a boil and cook, uncovered 2-3 min. to thicken slightly. Stir in the rice; cook another min. or 2. Serves 4. Nutrition per serving: 388 calories, 28 g protein, 12 g fat (3 g sat. fat), 43 g carbohydrates, 4 g fiber, 88 mg calcium, 4 mg iron, 448 mg sodium.

Sara Mumma

LEMONY SPICED CHICKPEAS WITH SPINACH

3 Tbsp. extra-virgin olive oil
2 cups thinly sliced onions (2 med. onions)
2 cloves garlic, minced
1 15-oz. can chickpeas, drained and rinsed (or 1½ cups cooked chickpeas)
1 tsp. ground cumin
1 tsp. paprika
⅛ tsp. cayenne
1 tsp. salt
¾ lb. baby spinach
freshly ground black pepper

Warm oil over low heat in a large skillet. Add the onions and garlic and cook for 15 min., stirring occasionally, until they are juicy and tender. Add the chickpeas, spices, lemon juice and salt. Cook 5 min. uncovered, stirring from time to time. Stir in the spinach; cover and cook until spinach has wilted, about 4 min. Uncover and sprinkle with black pepper. Taste and add a pinch more salt if necessary.

Sara Mumma

SESAME SHRIMP FRIED RICE WITH CABBAGE

1 Tbsp. peanut oil
1 lb. peeled, cleaned small shrimp
4 scallions, white and green parts, thinly sliced
1 Tbsp. grated ginger
5 cups green cabbage, thinly sliced, and cut crosswise into 3" pieces
2 red bell peppers, thinly sliced
1 Tbsp. toasted sesame oil
4 cups very cold cooked brown rice
3 Tbsp. low sodium soy sauce
2 Tbsp. sesame seeds

Toast sesame sees in a dry skillet over med. heat for about 1 min. until golden brown. Heat the peanut oil in a very large nonstick skillet or wok over high heat. Add the shrimp, scallions and ginger and cook, stirring frequently, until shrimp turn pink, about 1½ min. Add the cabbage and red pepper and continue cooking, stirring occasionally, until they begin to soften but are still somewhat crisp, about 2 min. more. Transfer this mixture into a bowl. Heat the sesame oil in the same skillet or wok over med.-high heat. Add the rice and cook, stirring frequently, until heated through, about 3 min. Add the shrimp, cabbage and red pepper mixture back to the skillet, stir in soy sauce and sesame seeds and serve.

Sara Mumma

COCONUT SHRIMP

1 cup flat beer
1 cup self-rising flour
2 cups sweetened coconut flakes
2 Tbsp. sugar
½ tsp. salt
12 jumbo shrimp
Vegetable oil for frying
Paprika

Combine the beer, flour, ½ cup coconut flakes, sugar and salt in medium bowl. Mix this completely with a wire whisk or electric mixer. Cover and refrigerate at least 1 hour. Preheat oil in a deep pot or fryer to 350. Make sure you have enough oil to completely cover the shrimp. Place the remaining coconut in a shallow bowl. Completely dry the shrimp before battering. If your shrimp is not completely dry, the batter will not stick properly. Sprinkle shrimp with a light dusting of paprika. One at a time, dip the shrimp into the batter. Make sure they're thoroughly coated other than the tail. Place battered shrimp into the coconut and lightly roll around to completely cover in coconut. Deep fry shrimp for 2-3 min. each or until they reach a nice golden brown. You'll need to turn them once or twice during the process. Drain the shrimp on a paper towel. Serve with a small bowl of creole marmalade sauce.

Creole marmalade sauce:

½ cup orange marmalade
2 tsp. stone ground mustard
1 tsp. prepared horseradish
Dash of salt

Prepare the creole marmalade sauce by combining the ingredients in a small bowl mixing thoroughly. Cover and refrigerate at least 1 hour to allow all the flavors to come together.

COCONUT SHRIMP

1 egg
½ cup all purpose flour
⅔ cup beer
1½ tsp. baking powder
¼ cup all purpose flour
2 cups flaked coconut
24 large shrimp
3 cups oil for frying

These crispy shrimp are rolled in a coconut beer batter before frying. In a medium bowl, combine egg, ½ cup flour, beer and baking powder. Place ¼ cup flour and coconut in 2 separate bowls. Hold shrimp by tail and dredge in flour, shaking off excess. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut and place on a baking sheet lined with wax paper. Refrigerate for 30 min. Meanwhile, heat oil to 350 in a deep fryer. Fry shrimp in batches; cook, turning once, for 2-3 min. or until golden brown. Using tong, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

Tami Stoever

BAKED HALIBUT

2 halibut steaks
1 Tbsp. oil
6 Tbsp. grated Parmesan cheese
¼ tsp. salt
¼ tsp. pepper
2 Tbsp. flour
½ tsp. paprika
2 Tbsp. milk
1 large egg

Coat baking dish with oil. Rinse and dry fish. Combine Parmesan cheese, flour, salt, pepper and paprika in a bowl. In separate bowl, beat eggs and milk together. Dip halibut in egg mixture, then cheese mixture. Bake at 500° about 15 min. (until fish is opaque). Do not over bake. 2 servings.

Morgen Pedersen

HAM AND CHEESE POTATOES

2 cups mashed potatoes
1 cup diced cooked ham
¾ tsp. garlic salt
½ cup whipping cream, whipped
1 cup shredded cheese

Preheat oven to 450°. In a med. bowl, combine potatoes, ham and garlic. Mix well. Spread into a greased 1½ qt. baking dish. In a small bowl, combine cream and cheese. Mix well. Spoon cheese mixture over potatoes. Bake for 15 min. or until golden brown. Makes 4-6 servings.

Cosette Fester

PRONTO PUPS

½ cup yellow cornmeal
4 tsp. baking powder
½ cup sugar
1 cup of milk
1½ cups flour
2 tsp. salt
1 egg
1 dozen wieners

Sift dry ingredients in a bowl. Add egg and milk, stir only until mixed. Dip wieners in batter and deep fat fry.

Gebbie Olson

TACO SOUP

2 lbs. hamburger, browned
Onion, browned with hamburger
Large can tomatoes, chop up tomatoes into small pieces
2 cans tomato soup
1 can whole corn
1 can kidney beans
1 jar mild salsa
1 envelope taco mix

Simmer together. Eat with tostada chips, the cup kind of tostado chips (scoops). Makes lots.

Anne Roefer

TACO SOUP

1-2 lb. ground beef
1 onion chopped
1 pkg. dry taco seasoning
1 pkg. Hidden Valley Ranch Dressing, dry
2 14½-oz. cans chopped stewed tomatoes
1 15-oz. can kidney beans
1 15-oz. can pinto beans
1 can chopped Ro-Tel tomatoes
1 14½-oz. can hominy (opt.)
1½ cup water

Brown meat with onion and drain grease. Add remaining ingredients. Include liquid from all canned ingredients. Simmer 30 min.

Letha Missling

UNSTUFFED PEPPER SOUP

1½ lbs. ground beef
3 green peppers
1 large onion, chopped
2 14½ oz. cans of beef broth
2 cans condensed tomato soup
1 28-oz. can crushed tomatoes
1 4-oz. can mushrooms
1½ cups cooked rice

In a large pan, cook the beef, onions and green peppers over medium heat until meat is done. Stir in broth, soup, tomatoes and mushrooms. Bring to a boil. Reduce heat, cover and simmer for at least 30 min., stirring occasionally. Add rice and heat through. Serves 10.

Teresa Pudenz

ASPARAGUS SOUP

1 pkg. (10-oz.) frozen asparagus (I use fresh)
1 small onion, chopped
1 cup water
1 tsp. salt
1 tsp. chicken bouillon granules
½ tsp. dried basil
1½ cups milk
½ cup whipping cream

In a saucepan, combine asparagus, onion, water, salt, bouillon, basil and pepper to taste. Bring to a boil. Reduce heat and simmer until asparagus is tender. Stir in milk. In a blender or food processor, process in 2 batches. Return to pan. Stir in cream and heat. Makes 2 large bowls.

Vicky

POTATO SOUP FROM KSFY

2 Tbsp. butter
1 rib celery, finely diced
1 small onion, finely diced
1 (14½-oz.) can ready-to-serve chicken broth
3 large potatoes, peeled and diced
2 tsp. white vinegar
3 Tbsp. all purpose flour
2½ cups milk
¼ tsp. salt
1 tsp. pepper
2 cups (8-oz.) shredded Cheddar cheese (could use Velveeta, think Cheddar made it curdle)

In a soup pot, melt butter over med.-high heat. Add celery and onion and sauté 5-7 min. or until tender. Add chicken broth, potatoes, vinegar. Cover and bring to a boil. Reduce heat to low and simmer 20-25 min. or until potatoes are tender. Add flour, milk, salt, pepper; cook until soup is thickened and heated through. Add cheese and stir until melted. Serve immediately. Top with bacon bits, sliced scallions and additional shredded cheese. 4-6 servings.

The Festers

W.W. FAVORITE VEGETABLE SOUPS

¼ cup diced onion
2 pack instant chicken broth and seasoning mix
2 garlic cloves, minced
1½ cups thinly sliced zucchini
½ cup thinly sliced carrots
½ cup chopped, seeded tomatoes
1 tsp. chopped fresh parsley
¼ tsp. basil leaves
⅛ tsp. pepper (opt.)
1 tsp. salt (I added this)

Combine onion, broth mix and garlic. Cook stirring occasionally, until onion is translucent. Add remaining ingredients and stir to combine. Cover and cook over low heat, stirring occasionally, for about 10 min. Add 2 cups water and bring to a boil. Reduce heat to med., cover and cook until vegetables are soft, about 20 min. Using a slotted spoon, remove about ½ cup vegetables from saucepan and set aside. In blender container, in 2 batches, puree remaining soup. Return pureed mixture to saucepan, add reserved vegetables and heat. Each serving provides 2¾ vegetables, 10 optional calories.

CHICKEN TORTILLA SOUP

2 cans tomato soup
2 cans Cheddar cheese soup
2 cans fiesta cheese soup
1 large can chicken broth
1 cut up, precooked chicken
Cayenne pepper to taste
Tortilla chips for topping

I cook up my chicken ahead of time and let it cool, then cut it up. Dump all the cans of soup together and simmer on low for an hour or so. Then add chicken and cayenne pepper. Let simmer another hour and add more cayenne pepper. If you don't want to cook a chicken, buy a rotisserie one.

Cosette Fester

CREAMY CHICKEN WILD RICE SOUP

2-3 chicken breasts
2 cups milk
1 pint ½ and ½
1 lb. Velveeta cheese, cubed
2 cans cream of potato soup
1 can wild rice, rinsed
1 Tbsp. dried onion
Salt and pepper

Brown chicken breasts, slice in small pieces and put in Crock-Pot. Add other ingredients. Cook 4 hours or until hot. Freezes well.

CREAMY CHICKEN AND WILD RICE SOUP

2 cups cubed cooked chicken
1 cup thinly sliced celery
2 cups water
½ cup milk
1 (10¾-oz.) can condensed 98% fat-free cream of mushroom soup with 30% less sodium
1 (6.2-oz.) pkg. fast-cooking long-grain and wild rice mix (with seasoning pkt.)
1 (4.5-oz.) jar sliced mushrooms, drained

In a large saucepan, combine all ingredients, including contents of seasoning packet from rice mix; mix well. Bring to a boil over med.-high heat. Reduce heat to med.; cook 10 min. or until rice is tender, stirring occasionally. Prep time 25 min. 4 (1¼ cup) servings. Nutrition information per serving: Calories 350, calories from fat 70, total fat 8 g, saturated fat 2 g, cholesterol 70 mg, sodium 970 mg, total carbohydrate 42 g, dietary fiber 2 g, sugars 5 g, protein 28 g. Dietary exchanges: 3 starch, 2½ very lean meat, ½ fat or 3 carbohydrate.

SLOW COOKER BUTTERNUT SQUASH SOUP

2 Tbsp. butter or margarine
1 medium onion, chopped (½ cup)
1 butternut squash (2 lb.), peeled, cubed
2 cups water
½ tsp. dried marjoram leaves
¼ tsp. ground black pepper
⅛ tsp. ground red pepper (cayenne)
4 chicken bouillon cubes
1 pkg. (8-oz.) cream cheese, cubed

In 10" skillet, melt butter over medium heat. Add onion; cook, stirring occasionally, until crisp-tender. In 3-4 qt. slow cooker, mix onion and remaining ingredients except cream cheese. Cover; cook on low heat setting 6-8 hours. In blender or food processor, place ⅓-½ of mixture at a time, cover; blend on high speed until smooth. Return mixture to slow cooker. Stir in cream cheese. Cover; cook on low heat setting about 30 min. longer or until cheese is melted, stirring with wire whisk until smooth. Prep time 15 min., total time 6 hours, 45 min. Makes 6 servings. Make the most of this recipe with tips from the Betty Crocker® kitchens Cream cheese is the secret to a creamy ready-when-you-want-it squash soup. Use a wire whisk to stir the soup after you add the cream cheese so the soup has a smooth consistency. Stir in a 1 lb. bag of frozen mixed vegetables (thawed and drained) with the cream cheese. Nutrition information: 1 serving: Calories 230 (calories from fat 160), total fat 17g (saturated fat 11g, trans fat ½g), cholesterol 50mg, sodium 910mg, total carbohydrate 15g (dietary fiber 2g, sugars 6g), protein 5g. Percent daily value*: Vitamin A.

Margie Fester

SLOW COOKER CHUNKY BEEF VEGETABLE SOUP

1 Reynolds® Slow Cooker Liner
3 cups vegetable juice
2 cups hot water
1 lb. beef for stew, cut in 1" pieces
8 cups frozen mixed vegetables
2 med. potatoes, peeled and cubed
1 small onion, chopped
¼ cup ketchup
3 Tbsp. beef-flavor instant bouillon
½ tsp. pepper

Place slow cooker liner inside a 5-6½ qt. slow cooker bowl. Fit liner snugly against the bottom and sides of bowl; pull top of liner over rim of bowl. Pour the vegetable juice and water into the slow cooker liner. Add beef, vegetables, ketchup, bouillon and pepper; stir gently. Place lid on slow cooker. Cook on low for 8-9 hours or on high for 4-5 hours until beef is tender. Carefully remove lid to allow steam to escape. Serve food directly from lined slow cooker. Do not lift or transport liner with food inside. Cool slow cooker completely; remove liner and toss. Number of servings: 8-9. Nutrition information per serving: calories 295, grams fat 12, % calories from fat 38, milligrams cholesterol 39, milligrams sodium 1,732, grams carbohydrates 30, grams fiber 4, grams protein 15, grams sugar 11.

Margie Fester

VEGETABLE CHEESE SOUP

2 Tbsp. chopped onion
¼ cup butter, cubed
¼ cup all-purpose flour
3 cups milk
1½ cups chicken broth
1 pkg. (16-oz.) frozen California blend vegetables, thawed
1½ cups (6-oz.) shredded Cheddar cheese
¾ cup processed cheese sauce

In a large pan, sauté onion in butter until tender. Stir in flour until blended. Gradually add milk. Bring to a boil; cook and stir for 2 min. or until thickened. Stir in broth and vegetables. Reduce heat; cover and simmer for 15-20 min. until vegetables are crisp-tender. Stir in Cheddar cheese and cheese sauce and cook until heated through and cheese is melted. 7 servings.

PANERA BREAD BROCCOLI CHEESE SOUP

1 Tbsp. butter, melted
½ medium onion, chopped
¼ cup melted butter
¼ cup flour
2 cups half and half
2 cups chicken stock or bouillon
½ lb. fresh broccoli
1 cup carrots, julienned
salt and pepper to taste
¼ tsp. nutmeg
8-oz. grated sharp Cheddar cheese

Saute onion in butter. Set aside. Cook melted butter and flour using a whisk over med. heat 3-5 min. Stir constantly and slowly add the half and half. Add the chicken stock, whisking all the time. Simmer for 20 min. Add the broccoli, carrots and onions. Cook over low heat until the vegetables are tender for 20-25 min. Add salt and pepper. The soup should be thick by now. Pour in batches into blender and puree. Return to pot over low heat, add the grated cheese; stir until well blended. Stir in the nutmeg and serve.

GYPSY SOUP

4 Tbsp. olive oil
2 cups chopped onion
½ cup chopped celery
2 cloves garlic, crushed
2 cups diced, peeled sweet potatoes
2 tsp. paprika
1 tsp. ground tumeric
1 tsp. dried basil
1 tsp. salt
1 pinch ground cinnamon
1 pinch cayenne pepper
1 bay leaf
3 cups chicken stock
1 Tbsp. tamari
1 cup chopped fresh tomato
1½ cups cooked garbanzo beans
¾ cup chopped green bell pepper

Heat olive oil in a stock pot over med.-high heat. Saute onion, garlic, celery and sweet potatoes for about 5 min. or until onion is soft. Season with paprika, tumeric, basil, salt, cinnamon, cayenne and bay leaf. Stir to blend, then stir in chicken stock and tamari. Cover and simmer on low 15 min. Add tomatoes, garbanzo beans and green pepper to soup and simmer 10 min. 10 servings. Amount per serving: calories 137, cholesterol 1mg, sodium 669 mg, total carbohydrates 18.2g, fiber 3.6g, protein 3.3g.

ROTISSERIE CHICKEN SOUP

1 Italian herb rotisserie chicken (debone)
1 family size can of chicken and rice soup
2 cans chicken with wild rice soup
1 diced onion
1 can Ro-Tel tomatoes (opt.) (I used ½ can)
1 large can of water (family-sized can) (I use chicken broth and a little water)

Put everything in a soup pot and simmer for at least 30 min.

Alice Fuhrman

VICKY'S CROCK-POT BEAN SOUP

Ham bone with plenty of ham left on it
Large jar of Great Northern beans, juice and all
½ cup chopped onions
½ cup chopped celery
½ cup chopped carrots
½ cup catsup

Put ham bone and ham in Crock-Pot, add onions, carrots and celery. Cook on low 7 hours or less (that's what time I'm done at school). Then I add the jar of beans and catsup and cook for 3 more hours. If too thick, I add about ½ cup of water. If there is a little leftover ham gravy, I throw that in too. Always turns out different. Always turns out good.

POTATO AND CHEESE SOUP

3 cups peeled and cubed potatoes
2 cups frozen California blend vegetables (broccoli, cauliflower and carrots)
3 Tbsp. butter
2 cups milk (1 can evaporated milk and ¾ cup milk)
1 lb. Velveeta cheese
2 cups cubed ham
Salt and pepper

Place potatoes in large pan with 4 cups water. Bring to boil; reduce heat, cover and simmer 10-15 min., until tender. Drain. Add milk (evaporated and milk mixture), vegetables and ham. Bring to a gentle boil over medium heat. Reduce heat and add cheese, butter and season to taste. Heat over low heat, stirring frequently, until cheese is melted and vegetables are tender crisp.

Peggy Haken

POTATO SOUP

6-8 slices bacon
4 large potatoes, peeled and sliced
1 chopped onion
2 carrots, diced or grated
½ cup butter
¾ cup flour
4 cups milk
Grated cheese

Fry bacon until crisp and crumble. Put aside. To bacon grease, add potatoes, onions and carrots. Add enough water to cover. Boil until potatoes are tender. Meanwhile melt butter, add flour and stir until smooth. Cook 1 min. Add milk all at once, blending until smooth. Cook until it thickens. Add to cooked vegetables. Add more milk for thinner soup. Just before serving, add bacon and garnish with cheese.

Marion Weber

PUMPKIN STEW

2 lb. beef stew meat, cut into 1" cubes
3 Tbsp. cooking oil, divided
1 cup water
3 large potatoes, peeled and cut into 1" cubes
4 medium carrots, sliced
1 large green pepper, cut into ½" pieces
4 garlic cloves, minced
1 medium onion, chopped
2 tsp. salt
½ tsp. pepper
2 Tbsp. instant bouillon granules
1 can (14½-oz.) tomatoes, undrained, cut up
1 pumpkin (10-12 lb.)

In a Dutch oven, brown meat in 2 Tbsp. oil. Add water, potatoes, carrots, green pepper, garlic, onion, salt and pepper. Cover and simmer 2 hours. Stir in bouillon and tomatoes. Wash pumpkin, cut a 6-8" circle around top stem. Remove top and set aside; discard seeds and loose fibers from inside. Place pumpkin in a shallow sturdy baking pan. Spoon stew into pumpkin and replace top. Brush outside of pumpkin with remaining oil. Bake at 325 for 2 hours or just until the pumpkin is tender (do not over bake). Serve stew from pumpkin, scooping out a little pumpkin with each serving. Yield: 8-10 servings.

LOW CAL SOUP

1 large onion, diced
4 carrots, diced
4 sticks celery, diced
½ head shredded cabbage
1 40-oz. can tomato juice
3 cups water
6 bouillon cubes
Salt and pepper

Simmer in large pan 1 hour.

Barb Eigenberg

Vegetables & Salads

EQUIVALENCIES

TSP	TBSP	Cup	Oz.	Milliliters
3 tsp.	1 Tbsp.	1/16 cup	.5 oz.	15 milliliters
6 tap.	2 Tbsp.	1/8 cup	1 oz.	30 milliliters
12 tsp.	4 Tbsp.	1/4 cup	2 oz.	59 milliliters
16 tsp.	5 Tbsp.	1/3 cup	3 oz.	79 milliliters
24 tsp.	8 Tbsp.	1/2 cup	4 oz.	118 milliliters
32 tsp.	11 Tbsp.	2/3 cup	5 oz.	158 milliliters
36 tsp.	12 Tbsp.	3/4 cup	6 oz.	177 milliliters
48 tsp.	16 Tbsp.	1 cup	8 oz.	237 milliliters

4 cups flour = 1 lb.
2 1/4 cups brown sugar, packed = 1 lb.
2 cups granulated sugar = 1 lb.
4 slices of bread = 1 cup crumbs

HOW TO PRESERVE CHILDREN

1 lg grassy field
2-3 dogs
Some small pebbles
1 deep blue sky
1/2 dozen children
Pinch of brook
1 lg bunch of wild flowers

Mix the children and dogs together well; add them to the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field generously with the flowers, spread the deep blue sky over this and bake in the hot sun. When thoroughly browned, remove and set to cool in a bath tub.

MASHED POTATO FOR ONE

1 medium potato, peeled and cooked
2 Tbsp. milk
1 Tbsp. cream cheese, softened
1 tsp. butter
¼ tsp. salt
⅛ tsp. snipped fresh dill or pinch dill weed

In a small bowl, mash all ingredients until smooth. Spoon into a small microwave safe dish. Cook on high for 1 min. or until heated through.

Diabetic Exchanges: 1 serving prepared with skim milk, light cream cheese and without salt equals 1½ starch, 1 fat, 163 calories, 124 mg sodium, 9 mg cholesterol, 22 mg carbohydrates, 5 mg protein, 6 mg fat

MASHED POTATO CASSEROLE

5 lbs. potatoes
4-oz. low fat cream cheese
4 Tbsp. butter
8-oz. sour cream onion dip
Dash of garlic salt

Cook and mash potatoes and add the rest of the ingredients. Put in a buttered 3 quart casserole or 9x13" pan. Bake at 350° for an hour or so uncovered.

Can be made in advance and refrigerated up to 2 days prior or can be frozen up to 2 months before baking. If frozen, add at least 30 min. to baking time.

Ellen Arnsdorf

LOADED MASHED POTATO CASSEROLE

5½ cups mashed potatoes
½ cup milk
8-oz. pkg. cream cheese, softened
8-oz. sour cream
2 tsp. dried parsley
1 tsp. garlic salt
¾ cup shredded Cheddar cheese
6 slices bacon crisply cooked and crumbled

Combine all ingredients except cheese and bacon in a large mixing bowl. Beat at medium high speed with an electric mixer until smooth. spoon into a lightly greased 9x13" baking pan. Top with Cheddar cheese and bacon. Cover and bake at 350° for 30 min. Uncover and bake 10 more min. or until cheese melts. Serves 12.

TWICE BAKED POTATO CASSEROLE

6 medium baking potatoes (2½-3 lbs.), peeled and cut into fourths
½ cup milk, heated
1 tsp. salt
⅛ tsp. pepper
½ cup sour cream
3 Tbsp. chopped fresh chives
1½ cup finely shredded Cheddar cheese (6-oz.)

In a 4 quart saucepan, place potato pieces and add enough water to cover. Heat to boiling, reduce heat to medium low. Cook uncovered 15-20 min. or until tender. Drain and return to saucepan. Heat potatoes over low heat 1 min. to dry potatoes, shaking pan often to keep potatoes from sticking or burning. (This will help make the mashed potatoes fluffy). Heat oven to 350°. Spray 8" square 2 quart glass baking dish with cooking spray. Add milk, salt and pepper to potatoes. Mash with potato masher until no lumps remain. Beat in sour cream, chives, and ½ cup of cheese. Spoon into baking dish. Sprinkle with remaining 1 cup of cheese. Bake, uncovered 10-15 min. or until thoroughly heated and cheese is melted.

Do ahead directions: After beating sour cream, chives and ½ cup cheese into mashed potatoes, spoon into baking dish. Cover with foil; refrigerate up to 24 hours. Bake uncovered 30 min. Sprinkle with remaining 1 cup cheese. Bake uncovered 10-15 min. longer or until thoroughly heated.

CHEDDAR SCALLOPED POTATOES

2 lb. Russet potatoes
½ cup cooked, crumbled bacon or ham
¼ cup sliced green onions
3 Tbsp. butter
3 Tbsp. flour
¼ tsp. white pepper and celery seed
1½ cups milk
1 cup shredded sharp Cheddar cheese

Cut up bacon and fry. Bring water to boil. Peel potatoes and slice into ¼" slices. Partially cook 5 min. in boiling, salted water to cover. Melt butter. Stir in flour, 1¼ tsp. salt, pepper and celery seed, cook until smooth, gradually add milk, cook and stir until thickened. Remove from heat and add cheese. Stir until cheese melts. Drain potatoes and put in a 2 quart casserole with bacon, onions and cheese sauce. Bake 30-45 min. at 350°. 6-8 servings.

COMPANY POTATOES

2 lb. frozen hashbrowns, she uses cubes
8-oz. shredded Cheddar cheese
16-oz. sour cream
1 can cream of chicken soup
½ cup chopped onions
1 tsp. garlic powder
1 stick butter

Bake at 350° ½-1 hour in a 9x13" pan.

Shirley

QUICK CHEESY SLICED POTATOES

6½ cups thinly sliced potatoes (about 2 lbs.)
⅓ cup water
¼½ cup onions, chopped or 2 Tbsp. dried minced onion
2 tsp. chicken bouillon granules
1 Tbsp. flour
½ tsp. salt
½ tsp. garlic powder
¾ cup milk
¾ cup sour cream
½-1 cup shredded Cheddar cheese
Bacon crumbles (opt.)

Place potatoes, water, onion and bouillon in ungreased microwave safe 2½ quart dish. Cover and microwave on high 12-14 min. until potatoes are tender and bouillon is dissolved, stirring once. In a small bowl, combine flour, salt and garlic powder; stir in milk until smooth. Pour over potatoes. Microwave, uncovered on high for 4 min. or until thickened, stirring twice. Stir in sour cream and bacon. Sprinkle with cheese. Cook 3 min. longer until cheese is melted.

Prep time 30 min.

CHEESY POTATOES

1 cream of potato
1 cream of celery
8-oz. sour cream
1 cup milk
1 hashbrowns
Cheese on top

Teresa

HASHBROWNS - DOUBLE BATCH

In a big mixer, mix:

1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of potato soup
1 16-oz. sour cream
1 cup melted butter
1 tsp. garlic powder (opt.)

Fold in 2 cups shredded Cheddar cheese and 2 pkg. (28-oz. pkg.) O'Brien frozen hashbrowns, thawed. I used one pkg. with onions and peppers.

Bake at 350° for 1 hour in 2 9x13" pans or large pan. Stir and top with 2 cups of shredded Cheddar cheese and bake ½ hour.

Comparing the recipes, you can use 1 can soup to 2 cups sour cream. Or 2 cans of soup to 1 cup sour cream for a single batch.

CHEESY POTATOES

12 large potatoes, peeled, cooked and mashed
3 large Tbsp. Cheese Whiz
1 8-oz. cream cheese
1 stick butter
3 large Tbsp. sour cream
Salt and pepper to taste

Mix all ingredients (except potatoes). Soften in microwave before adding to potatoes. Mix all well.

Rhonda Hansen

CODY DUROE'S COWBOY POTATOES

2½ lbs. potatoes
1 onion
1 lb. bacon
1 lb. shredded sharp Cheddar cheese
Tator Topper sour cream

Dice potatoes and onion then combine in a bowl and microwave until they are done. Dice bacon and begin frying. When bacon is slightly less than half done, add the cooked potatoes and onion. Fry on medium high heat until potatoes are browned and slightly crispy on the outside. Cover with Cheddar cheese and allow it a few min. to melt then slather Tator Topper sour cream on top of it all.

HASHBROWN POTATOES

4 medium potatoes
¼ cup finely chopped onions
½ medium sweet red pepper, cut into strips
2 Tbsp. flour
¼ cup milk
¼ tsp. salt
¼ cup butter

Pierce potatoes, place in microwave on high for 12-14 min. or until tender, turn once, cool, peel and cube. Place potatoes in bowl, add onion and red pepper. In another bowl, combine flour, milk, salt and pepper until smooth. Pour over potatoes and toss. In a large skillet, melt butter. Add potatoes and cook on medium heat for 15 min. or until potatoes are brown.

Hillary

GRILLED 3 CHEESE POTATOES

6 large potatoes, sliced ¼" thick
2 medium onions, chopped
⅓ cup grated Parmesan cheese
1 4-oz. cup shredded sharp Cheddar cheese, divided
1 4-oz. cup shredded mozzarella cheese, divided
1 lb. sliced bacon cut in small pieces and fried
¼ cup butter, sliced or cubed
1 Tbsp. minced fresh or dried chives
1-2 tsp. seasoned salt
½ tsp. pepper

Divide the potatoes and onions equally between 2 pieces of heavy-duty foil (about 18" square) that have been coated with non-stick cooking spray. Combine Parmesan cheese and ¾ cup Cheddar and mozzarella. Sprinkle over top of potatoes and onions. Top with butter, bacon, chives, seasoned salt and pepper. Bring opposite ends of foil together over filling and fold down several times. fold unsealed ends toward filling and crimp tightly. Grill, covered over medium heat for 35-40 min. or until potatoes are tender. Remove from grill. Open foil carefully and sprinkle with remaining cheese. Yield: 6-8 servings. I make ½ the recipe for Rod and I. Sometimes I lay it on a cookie sheet in the oven for an hour.

BBQ BAKED POTATOES

2 Tbsp. butter, melted
1 Tbsp. chili powder
1 Tbsp. honey
¼ tsp. garlic powder
¼ tsp. ground black pepper
2 lb. medium sized red potatoes, quartered

Preheat oven to 400°. In large bowl, combine butter, chili powder, honey, garlic powder and pepper. Add potatoes; toss to coat. Spoon potatoes into 7x11" baking dish. Bake 40-50 min., or until potatoes are tender. Also great on the grill wrapped in aluminum foil.

GARLIC ROASTED POTATOES

3 lbs. small red or white potatoes
¼ cup good olive oil
1½ tsp. Kosher or coarse sea salt
1 tsp. pepper
2 Tbsp. minced garlic
2 Tbsp. minced parsley

Preheat oven to 400°. In a bowl, mix olive oil, salt, pepper and garlic. Cut the potatoes in bite size pieces, place in bowl and toss to coat well. Transfer the potatoes to a sheet pan and spread out in 1 layer. Roast for 45 min.-1 hour or until browned and crisp. Flip twice with spatula during cooking to ensure even browning. Remove from oven and toss with parsley.

Marsha Underwood

CHEDDAR-MUSHROOM STUFFED POTATOES

6 large Russet potatoes
⅔ cup whipping cream
1 cup (4-oz.) shredded Cheddar cheese, divided
¼ cup chopped fresh mushrooms
½-1 tsp. garlic salt
½ tsp. dried basil
½ tsp. dried oregano
4 bacon strips, cooked and crumbled, divided

Bake potatoes at 375° for 1 hour or until tender. When cool enough to handle, cut a thin slice off the top of each potato and discard. Scoop out pulp, leaving a ¼" shell; set shell aside. Place pulp in mixing bowl; add cream and mash. Blend in ¾ cup cheese, mushrooms, garlic salt, basil and oregano. Reserve 2 Tbsp. bacon; stir the remaining cheese and bacon. Microwave on high 5-8 min. or bake, uncovered at 375° for 25-30 min. or until potatoes are heated through. Yield 6 servings.

GOLDEN PARMESAN POTATOES

6 large potatoes
¼ cup flour
¼ cup grated Parmesan cheese
⅛ tsp. pepper
⅓ cup butter
¾ tsp. salt

Peel potatoes; cut into quarters. Mix flour, cheese, salt and pepper in bag. Moisten potatoes and shake a few at a time to coat with mixture. Put butter in a 9x13" pan. Place coated potatoes in pan. Bake at 375° for about one hour, turning once during baking. Makes 6-8 servings.

Vicky adds fresh herbs: about 1 Tbsp. of each: garlic, basil, sage, thyme...

SWEET POTATO DIPPERS

A savory and creamy dipping sauce accents the delicious flavor of tender sweet potato slices. Leftover sauce can be served with crackers.

1¼ lb. sweet potatoes (about 2 medium), peeled
1 Tbsp. olive oil
¼ tsp. salt
¼ tsp. pepper

Dip:

3-oz. fat free cream cheese
3 Tbsp. reduced fat sour cream
3 tsp. finely chopped green onion
2 tsp. finely chopped seeded jalapeno pepper

Garnish:

Additional finely chopped green onion (opt.)

Cut potatoes into ⅛" slices. Place in a large bowl. Drizzle with oil. Sprinkle with allspices, salt and pepper; toss to coat. Arrange in a single layer in two ungreased 10x15" baking pans. Bake at 375° for 25-30 min. or until golden brown, turning once. In a small bowl, beat dip ingredients. Serve with potatoes. Garnish with additional onion if desired.

When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

Prep 10 min. Bake 25 min. Yield 4 servings.

Nutrition Facts: 1 cup dippers with 2 Tbsp. dip equals 155 calories, 5g fat (1g saturated fat), 5 mg cholesterol, 280 mg sodium, 23g carbohydrate, 3g fiber, 5g protein. Diabetic Exchanges: 1½ starch, 1 fat.

CARAMEL SWEET POTATOES

6 medium sweet potatoes, peeled and cut into 1" cubes
½ cup packed brown sugar
½ cup corn syrup
¼ cup milk
2 Tbsp. butter
½-1 tsp. salt
½ tsp. ground cinnamon

Place sweet potatoes in a Dutch oven. cover with water. Bring to a boil. Reduce heat, cover and simmer for 20 min. or until crisp tender. Drain and transfer to a greased 9x13" baking dish. Bake uncovered at 325° for 15 min. Meanwhile in a small saucepan, combine the remaining ingredients. Bring to a boil, pour over sweet potatoes. Bake 10-15 min. longer or until glazed, basting frequently. Yield 10 servings.

Margaret Michel - Lamberton News

APPLE CRANBERRY SWEET POTATO CASSEROLE

4 medium sweet potatoes, peel and cut into ¼" slices
2 Granny Smith apples, cored and thinly sliced into rings
½ cup dried cranberries or raisins (I use cranberries)
½ cup packed brown sugar
3 Tbsp. melted butter
½ tsp. cinnamon

Layer sweet potatoes, the long way in an 8x12" baking dish. Layer apples on top of potatoes. Sprinkle the cranberries over the apples. Mix brown sugar and cinnamon and sprinkle on top. Drizzle butter over this. Cover and refrigerate until ready to bake. Bake at 400° for 30 min. (uncovered) then reduce to 350° and bake for another ½ hour. If potatoes get too brown, cover with foil.

Joyce Kaufenberg

SWEET POTATO SOUFFLE

2¼ lbs. sweet potatoes (about 4 large), scrubbed or approx. 55-oz. canned, light sweetened sweet potatoes (easier and works just fine)
3 extra large eggs, lightly beaten with a fork
3 Tbsp. unsalted butter, melted plus more for preparing the pan
2½ Tbsp. packed dark or light brown sugar
1 tsp. kosher salt
½ tsp. ground cinnamon
½ tsp. ground ginger
Pinch of freshly ground nutmeg
Freshly ground black pepper
½ cup coarsely chopped pecans (cover top generously)

If using fresh sweet potatoes, preheat the oven to 400°. Put the sweet potatoes on a baking sheet and pierce each one 3-4 times with a fork. Bake for 45-60 min. or until tender. Set aside to cool.

Turn oven down to 350° or preheat to 350° if using canned potatoes. Scoop the sweet potato out of their skins and into a medium bowl...or, drain and pat dry canned sweet potatoes and place in medium bowl. Discard the skins/cans. Mash the potatoes until smooth. Can use hand mixer on low. Do not whip. Add the eggs, butter, brown sugar, salt, cinnamon, ginger, nutmeg and pepper to taste. Whisk the mixture until smooth.

Butter an 8x8" casserole. Pour the sweet potato mixture into the pan and sprinkle the top with the pecans. Bake for 30-40 min. until a bit puffy. Serve immediately.

If preparing ahead of time, reheat at 250°. The soufflé will not be puffy, but it will be just as tasty. Enjoy!

Cindy Hansen

NEW STYLE CORN PUDDING (CASSEROLE)

1 can creamed corn
1 can whole kernel corn, undrained
1 8-oz. sour cream with chives
2 beaten eggs
¼ lb. melted oleo
1 box Jiffy corn bread mix
2 Tbsp. chopped onion
Salt and pepper to taste

Mix together and put in buttered medium size casserole dish. Bake uncovered at 350°for 45 min.

Sharon Caskey

SCALLOPED CORN - GRANCHILDREN'S REQUEST

2 can cream corn
2 eggs
¾ cups whole milk
24 saltine crackers crushed.

Bake at 350°. For 6 people.

Victoria Swenson

BROCCOLI CORN BAKE

1 10-oz. pkg. frozen chopped broccoli, thawed
1 1 lb. can cream style corn
1 egg, beaten
1 Tbsp. chopped onion
½ tsp. salt
¼ cup cracker crumbs
2 Tbsp. melted butter

Mix first 5 ingredients together and put in a greased casserole. Mix cracker crumbs and melted butter together and sprinkle over the top. Bake at 350° for 45 min.

Violet Witt

LEMON BUTTER PEA PODS

½ lb. fresh snow peas (pea pods)
1 Tbsp. water
1 tsp. minced garlic
1 Tbsp. butter, melted
1 tsp. lemon juice
½ tsp. Italian seasoning
Salt and pepper to taste

In a microwave safe dish, combine the peas, water and garlic. Cover and microwave on high for 3-4 min. or until crisp tender; drain. combine the butter, lemon juice and Italian seasoning. Drizzle over peas and toss to coat. Yield 2 servings.

FRESH GARLIC GREEN BEANS

1 lb. fresh green beans, snapped in half
2 tsp. olive oil
½ tsp. garlic salt

Rinse the beans, leaving a little water clinging to facilitate even steaming. put them in a microwave safe container and cover with plastic wrap. Microwave at full power until just crisp tender, 3-5 min., depending on the wattage of your microwave. Toss with the oil and garlic salt. Serves 4-6.

GREEN BEAN BAKE/CASSEROLE

¾ cup milk
1 10.75-oz. can Campbell's cream of mushroom soup
2 14.5-oz. cans cut green beans, drained
1 can French's Original or Cheddar French Fried Onions

In a 1½ quart casserole, mix milk, soup and beans. Bake 30 min. at 350° or until hot. Stir. Top with onions and bake 5 min. or until onions are golden.

Prep time 5 min. Cook time 35 min.

CREAMY VEGETABLE CASSEROLE

1 16-oz. pkg. frozen broccoli, carrots and cauliflower
1 can cream of mushroom soup
1 8-oz. carton spreadable garden vegetable cream cheese
½-1 cup seasoned croutons

Prepare vegetables according to pkg. directions. Drain and place in large bowl. Stir in soup and cream cheese. Transfer to greased 1 quart baking dish. Sprinkle with croutons. Bake uncovered at 375° for 25 min. or until bubbly. 6 servings.

Christine Fester

ROASTED ASPARAGUS

2 lbs. asparagus
2 Tbsp. olive oil
4 cloves garlic, finely chopped
½ tsp. salt
½ tsp. black pepper
2 Tbsp. lemon juice
Lemon wedges for serving

Heat oven to 450°. Coat 2 baking sheets with non-stick cooking spray. Place asparagus spears in large bowl and toss with olive oil, garlic, salt and pepper. Place half on each baking sheet. Roast at 450° for 10 min., turning halfway through. To serve, place on a platter and sprinkle with lemon juice and 4 lemon wedges. Makes 6 servings.

Per serving: 97 calories, 7g fat (1g sat.) 3g protein; 8g carbohydrate; 3g fiber; 194mg sodium; 0mg cholesterol.

BEAN MEDLEY

1 15-oz. can pinto beans, rinsed and drained
1 15-oz. can garbanzo beans, rinsed and drained
1 8-oz. can green beans, drained
1 8-oz. can yellow wax beans, drained
½ cup thinly sliced green pepper
¼ cup thinly sliced red onion
6 Tbsp. vegetable oil
3 Tbsp. cider vinegar
1 Tbsp. sugar
¼ tsp. dried oregano
⅛ tsp. garlic powder
3 Tbsp. mayonnaise
1 medium tomato, chopped

In a large bowl, combine the beans, green pepper and onion. In a jar with a tight fitting lid, combine the oil, vinegar, sugar, oregano and garlic powder; shake well. Pour over vegetables and toss to coat. Cover and refrigerate for 8 hours or overnight. Stir in mayonnaise. Add tomato; toss gently. Yield 6-8 servings.

BETTY'S CALICO BEANS

Cook ½ lb. bacon. In another pan, fry 1 lb. hamburger with 1 small chopped onion. Pour bacon and hamburger in crockpot. Add:

½ cup ketchup
1 tsp. salt
1 can pork and beans
1 can lima beans
1 cup kidney beans
2 tsp. dry mustard
3 Tbsp. vinegar
2 Tbsp. molasses
¾ cup brown sugar

Bake at 350° for 1½ hours or cook in crockpot for ½ day.

Christine Fester

HEARTY MAPLE BEANS

6 bacon strips, diced
½ lb. fully cooked kielbasa or polish sausage, sliced
½ cup chopped onion
1 16-oz. can pork and beans
1 16-oz. can kidney beans, rinsed and drained
1 15½-oz. can butter beans or lima beans, rinsed and drained
½ cup maple syrup
3 Tbsp. white vinegar
3 Tbsp. ketchup
3 Tbsp. prepared mustard

In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 Tbsp. drippings. In the drippings, cook the sausage and onion over medium high heat until sausage is lightly browned. Stir in bacon and remaining ingredients. Transfer to an ungreased 11x7x2" baking dish. Bake, uncovered at 350° for 25-30 min.

BAKED BEANS

3 28-oz. cans of Bush's baked beans, drained
1 onion, chopped
½ cup packed brown sugar
⅔ cup molasses
4 tsp. dry mustard
2 tsp. lemon juice
Salt and pepper
6 slices of bacon, cooked and chopped and drippings

Mix all in a standard crockpot and cook for at least 8 hours or longer. Adjust seasoning to your taste.

Marsha Underwood

JEANNE HOLCKS CALICO BEANS

½ cup brown sugar
½ lb. bacon, cut up
½ lb. ground beef
1 cup onion, chopped
½ cup ketchup
1 tsp. salt
2 tsp. vinegar
1 tsp. prepared mustard
Dash Worcestershire sauce
1 large can pork and beans
1 No. 2 can kidney beans
1 No. 2 can buttered lima beans

Brown bacon and ground beef. Add onion. Add rest of ingredients and bake at 350° for 1 hour.

VEGETABLE PIZZA

2 pkg. crescent rolls
11-oz. cream cheese
¾ cup mayonnaise
¼ pkg. Hidden Valley ranch
1 tsp. dill weed
1 tsp. garlic powder

Press crescent rolls into a cookie sheet and bake. Mix the rest of the ingredients above. Beat well. Spread on top of cooled crescent rolls. Top with chopped veggies:

Green onions
Cauliflower
Broccoli
Olives
Green peppers
Carrots
Cheese (opt.)

Refrigerate. Best when made the day before.

Linda Johnson

DILL CREAM CUCUMBERS

4 cucumbers
1 clove garlic, crushed
1 cup sour cream
¼ cup salad oil
1 Tbsp. dill seed
1 tsp. sugar
2 Tbsp. vinegar
Sliced onions (opt.)
Salt and pepper to taste

Peel and thinly slice cucumbers. Salt and refrigerate ½ hour. Drain well. combine the cucumbers with garlic, sour cream, dill seed, sugar, onions and pepper. Slowly add the vinegar and oil. Chill and serve.

Pat Lenz, Jeanne's cookbook

BROCCOLI CAULIFLOWER DISH

1 bag frozen broccoli
1 bag frozen cauliflower
1 stick butter, melted
Velveeta cheese
1 pkg. Ritz crackers

Cook vegetables (do not overcook); drain very well. Spread in baking dish. Top with strips of Velveeta cheese. Crush crackers and stir into melted butter. Spread over cheese. Bake 20-30 min. at 350°.

CHEESE VEGETABLE CASSEROLE

1 can Campbell's cream of mushroom soup
⅓ cup sour cream
¼ tsp. ground black pepper
1 16-oz. bag frozen vegetable combination (broccoli, carrots, cauliflower), thawed
1 2.8-oz. French's French fried onions (1⅓ cups)
½ cup shredded Swiss or Cheddar cheese

Stir soup, sour cream, black pepper, vegetables, ⅔ cup onions and ¼ cup cheese in 2 quart casserole. Cover. Bake at 350° for 40 min. or until vegetables are tender. Stir. Sprinkle remaining cheese and onions over vegetable mixture. Bake for 5 min. longer.

Prep 5 min. Bake 45 min. Makes 4 servings.

ROASTED CAULIFLOWER

1 head regular white or yellow or purple cauliflower
Extra virgin olive oil

Core and cut cauliflower into florets. Toss with extra virgin olive oil. Sprinkle with kosher salt to taste. Coat. Roast at 450° until tender and browned.

SUMMER SALAD

2 boxes of ring macaroni
1 cup of chopped celery
1 cup chopped onions
2 cups of shredded carrots
2 cups of cucumbers

Mix cooked macaroni with vegetables.

Dressing:

1 cup sugar
1½ cups Miracle Whip
½ cup vinegar
1 tsp. salt

Mix dressing ingredients together and fold into pasta and vegetables.

Rhonda Hansen

SPIRAL MACARONI SALAD

1 lb. colored spiral macaroni
Peas, fresh or frozen
Celery
Green peppers
3 carrots, shredded
1 chopped onion
Ham, chicken or turkey
1 pint Miracle Whip
¾ cup vinegar
1 can sweetened condensed milk
¾ cup sugar

Cook, drain and cool macaroni. Add peas, celery, green peppers, shredded carrots, onion and meat. For dressing mix together the Miracle Whip, vinegar, 1 can sweetened condensed milk and ¾ cup sugar. Pour over salad and fold. Chill until serving.

Marlene Jackels

ROTINI SALAD

16-oz. pkg. tri-color rotini
5 hard boiled eggs, chopped
1 small onion, chopped
5 stalks celery, chopped
1 large red bell pepper, seeded and chopped
3 Tbsp. sweet relish

Cook rinse and drain rotini according to pkg. directions. In a large bowl, stir together the eggs, onion, celery, red pepper, relish and cooled rotini.

Dressing:

3 cups mayonnaise
¼ cup prepared mustard
1 Tbsp. white vinegar
½ tsp. salt
1¼ tsp. celery seed

Mix dressing together in a small bowl and pour over the vegetables and rotini. Mix well, cover and chill for at least one hour before serving to blend flavors.

DERBY DOWN TO THE WIRE PASTA SALAD

1 box large shell pasta
1 small sweet onion, diced
5 diced celery stalks
1 diced green pepper
1 diced red pepper
10-oz. pkg. shredded Cheddar cheese
1½ cups diced ham
2½ cups mayonnaise
3 Tbsp. Old Bay seasoning
⅓ cup lemon juice
Salt and pepper to taste

Cook pasta per package directions; rinse and drain thoroughly; cool in refrigerator while preparing remaining ingredients. Blend together mayonnaise, Old Bay seasoning and lemon juice until smooth; add all remaining ingredients. Stir thoroughly and chill overnight for best flavor. Serves 10.

Christine Fester

MACARONI TUNA GARDEN SALAD

1 7-oz. pkg. shell macaroni, cooked and drained
1 large tomato, chopped
1 cucumber, chopped
½ cup chopped celery
¼ cup chopped green pepper
¼ cup chopped onions
2 7-oz. cans tuna, drained and flaked
1 cup mayonnaise, Miracle Whip or salad dressing
½ cup bottled zesty Italian dressing
2 tsp. prepared mustard
1 tsp. dill weed
½ tsp. salt

In a large bowl, combine pasta and vegetables and tuna. In a small bowl, combine the last 5 ingredients and add to macaroni mixture. Mix well. Cover and refrigerate.

We always add shoestring potatoes when we serve it and usually black olives.

SUPER SALAD

1 can tuna
½ cup celery, diced
½-1 cup grated cheese
1 tsp. onion
1 Tbsp. mustard
½ cup salad dressing
1 tsp. milk
1 cup grated carrots
1 cup green peas
1 cup potato sticks

Mix tuna, celery, cheese, carrots, onions and peas together. Mix salad dressing, mustard and milk together. Fold into salad. Chill 2 hours. Sprinkle with potato sticks before serving.

Barb Eigenberg

CHICKEN SALAD

2 cups diced, cooked chicken
1½ cups chopped celery
1 tsp. fine chopped onion
1½ cup white or green seedless grapes
1½ cups salad dressing
1½ cup fine grated carrot
1 small Cool Whip
1 can shoe string potatoes
1 tsp. Lawry's seasoning

Mix salad dressing and Cool Whip. Add this to all the ingredients except shoe string potatoes. Add shoe strings just before servings. Serve over lettuce leaf.

Sharon Caskey

HOT GERMAN POTATO SALAD

6 medium boiled potatoes with skins on
½ lb. bacon, cut into small pieces
1 Tbsp. flour
⅓ cup water
⅓ cup cider vinegar
1 tsp. celery seed
1 tsp. salt
2 Tbsp. sugar
1 medium onion, chopped

Cook potatoes and slice. Pan fry bacon pieces until crisp, remove from fat and set aside. To fat in pan, add flour and blend well. Then gradually stir in water and vinegar and cook over direct heat, stirring constantly until mixture boils and thickens. Add salt, sugar and chopped onion. Add potato slices, bacon pieces and celery seed.

BACON POTATO SALAD

2 lbs. potatoes, cut into 1" cubes
8 slices Farmland hickory smoked bacon, cooked crisp and crumbled
3 green onions, sliced
1 red bell pepper, diced
¾ cup fat free Italian dressing

Place potatoes in large saucepan; cover with water. Bring to a boil over medium high heat; reduce heat and simmer until tender, about 20 min. Rinse potatoes with cold water to cool; drain. Combine cooled potatoes, bacon, onions, and bell pepper in large bowl. Toss with salad dressing. Cover and refrigerate 30 min. before serving.

Prep time; 1 hour. Serves 8.

SWEET POTATO SALAD

2 cups cooked sweet potato

Bake them then chill them. They say they hold their shape better. Cut in cubes.

1 medium apple, cut into cubes
½ cup diced celery
¼ cup chopped walnuts
¼ cup raisins

Combine first 5 ingredients.

Dressing:

¼ cup fat free sour cream
¼ cup fat free mayonnaise or Miracle Whip
2 Tbsp. fat free milk

In a small bowl, blend sour cream, salad dressing and milk. Fold into first 5 ingredients. Refrigerate until ready to serve.

Letha M. Missling

RANCH POTATO SALAD

2 lb. red potatoes
1 8-oz. bottle ranch salad dressing
1 4-oz. cup shredded Cheddar cheese
1 2.8-oz. pkg. real bacon bits
¼ tsp. pepper
Dash garlic salt

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 20-25 min. or until tender. in a bowl, combine the remaining ingredients (dressing will be thick). Drain potatoes and cut into cubes; add to the dressing and gently toss to coat. Cover and refrigerate for 2 hours until chilled. Refrigerate leftovers. Yield 6 servings.

DRESSING HER MOM PUT ON POTATO SALAD BECAUSE CHARLES DIDN'T LIKE SALAD DRESSING

½ cup vinegar
½ cup sugar
1 tsp. mustard
3 eggs
½ cup cream
½ tsp. pepper

Boil vinegar, then add beaten eggs, sugar, cream, salt, pepper and mustard. Cook until it thickens.

Betty Mae

RICHARD SIMMON'S REMODELED MOTHER'S POTATO SALAD

4 cups cubed unpeeled red potatoes
1 14½-oz. can fat free reduced sodium chicken broth
2 Tbsp. cider vinegar
¾ cup finely diced celery
½ cup finely diced green onion (green and white parts)
2 hard cooked egg whites, coarsely chopped
1 Tbsp. minced fresh parsley

In medium saucepan, combine potatoes and chicken broth. Bring to boil over medium heat. Cover and cook about 10 min. or until tender. Drain and save cooking liquid to use for soup. In large bowl, toss hot potatoes with vinegar.

Dressing:

½ cup reduced fat mayonnaise
1 Tbsp. each: coarse grained Dijon style mustard and sweet pickle relish
¼ tsp. salt
¼ tsp. freshly ground black pepper
⅛ tsp. celery seed

In second large bowl, mix together dressing ingredients. Add cooled potatoes, together with remaining salad ingredients. Toss to combine. Chill before serving.

Nutrient Value per serving: 218 calories; 6g protein, 2g fat (9% fat), 44g carbohydrate, 887mg sodium, 0mg cholesterol.

Christine Fester

POTATO SALAD DRESSING

1 cup sugar
1 Tbsp. cornstarch
1 tsp. dry mustard
½ cup vinegar
½ cup water
1 egg yolk
Salt and pepper to taste

Mix with Miracle Whip half and half. This is enough dressing for 5 lbs. cooked Russet potatoes with chopped onion added and 1 dozen boiled eggs.

Vi Witt - Eat Shoppe

WEIGHT WATCHER'S TOSSED SALAD WITH MANDARIN ORANGES AND ALMONDS

2 Tbsp. minced parsley
2 Tbsp. balsamic vinegar
1 Tbsp. extra virgin olive oil
1 small garlic clove, minced
¼ tsp. sugar
¼ tsp. salt
¼ tsp. freshly ground black pepper
8 cups torn romaine lettuce
3 celery stalks, sliced
8 scallions, sliced
1 11-oz. can mandarin oranges, drained
2 Tbsp. sliced almonds, toasted*

In a small jar with a tight-fitting lid or in a small bowl, combine the parsley, vinegar, oil, garlic, sugar, salt, pepper and 1 Tbsp. water; cover and shake well or whisk until blended.

In a large bowl, combine the lettuce, celery and scallions. Add the dressing; toss to coat. Serve, topped with orange sections and almonds.

*To toast the almonds, place a small nonstick skillet over medium heat. Add the almonds and cook, stirring constantly until lightly browned, 2-3 min.

Makes 4 servings.

Per serving: 107 calories, 6g total fat, 1g saturated fat, 0 mg cholesterol, 168 sodium, 13g total carbohydrate, 4g dietary fiber, 3g protein, 83mg calcium. Serving provides 3 fruit/vegetables, 1 fat. Points per serving: 2.

Christine Fester

POPCORN SALAD

2 cans water chestnuts
½ cup diced onion
½ lb. bacon, fried, drained and broken into small bits
2 cups diced celery
2 cups shredded Cheddar cheese
1 6½-oz. pkg. Old Dutch Premium white popcorn, 15 cups

Dressing:
2 cups real mayonnaise
3 Tbsp. cider vinegar
½ cup sugar

Mix dressing ingredients and set aside. Mix other ingredients except the popcorn together in a large bowl. Combine with dressing. At this point the salad may be refrigerated. Right before serving, add the popcorn and mix gently.

Vicky makes the dressing ahead and have everything ready and mix everything together right before serving.

Judy Westerman

FRESH VEGETABLE SALAD

Head of broccoli
Head of cauliflower
1 onion, chopped
1 cup of chopped celery
½ pkg. frozen peas
2 cups mayonnaise
1 cup sour cream
1 tsp. garlic salt

Mix all ingredients together and let stand overnight.

Teresa Pudenz

FRESH COLORFUL VEGETABLE SALAD

6 cups broccoli florets
6 cups cauliflower
2 cups cherry tomatoes, halved
1 large red onion, sliced
1 6-oz. can pitted ripe olives, drained and sliced
1 envelope ranch salad dressing mix
⅔ cup vegetable oil
¼ cup vinegar

In a large bowl, toss the broccoli, cauliflower, tomatoes, onion, and olives. In a jar with a tight fitting lid, combine dressing mix, oil and vinegar; shake well. Pour over salad and toss. Refrigerate for at least 3 hours. Yield: 20 servings.

Nutritional Analysis: One ¾ cup servings equals: 84 calories, 0 cholesterol, 5 mg carbohydrate, 130 mg sodium, 1 mg protein, 8 mg fat. Diabetic exchanges: 1½ fat, 1 vegetable.

SUNFLOWER SEED BROCCOLI SALAD

Broccoli
Bacon
1 cup Miracle Whip
2 tbsp. vinegar
¼ cup sugar
Sunflower seeds

Clean and but up broccoli. Cut bacon into small pieces, fry and drain on paper towels. Mix Miracle Whip, vinegar and sugar together for dressing. Mix dressing together with broccoli and bacon. Add sunflower seeds just before serving.

BROCCOLI CAULIFLOWER SALAD

1 head broccoli
1 head cauliflower
½ cup onion
½ lb. bacon, fried
1 cup sunflower seeds
1 cup mayonnaise
½ cup Miracle Whip
1 Tbsp. vinegar
½ cup sugar

Cut broccoli and cauliflower. add onions, sunflower seeds and bacon. Mix last four ingredients. mix all together. Refrigerate. Best when done at least 8 hours before serving. I have used all Miracle Whip and can't tell the difference.

Rhonda Hansen

DERBY FAVORITE GREEN BEAN SALAD

1 cup chopped walnuts
2 lbs. green beans
1 Tbsp. salt
1 red bell pepper
4-8-oz. feta cheese
½-1 cup diced red onion
5 Tbsp. olive oil
1½ Tbsp. balsamic or other vinegar
½ tsp. freshly ground black pepper

Toast the walnuts in a 350° oven for 15 min. or until they are light brown and smell toasty. Set aside to cool.

Bring a large pot of water to boil over high heat (cover it to make it boil faster). Rinse and trim green beans as necessary. I cut them in halves or thirds to make them easier to serve from a buffet line. When water boils, add 2 tsp. salt, then add the beans. Cook uncovered for 5 min., reducing the heat when the water returns to a boil. Meanwhile dice onion and crumble feta cheese. Dice red pepper.

When the beans have cooked, rinse them in cold water until cold. They should be bright green and barely tender. Drain well and pat dry to make sure the dressing will adhere.

combine olive oil, vinegar, remaining tsp. of salt and pepper in a small bowl or jar. Stir or shake to dissolve salt. Toss the beans with dressing, add half of the cheese, walnuts, red pepper and onions ad toss again to distribute. Put the beans on a serving platter and scatter remaining cheese, pepper, walnuts and onions over the top. Serves 8-10.

Christine Fester

DERBY SUGAR SNAP PEA SALAD

2 Tbsp. olive oil
1 Tbsp. vinegar, preferably raspberry or apple
1 tsp. sugar
½ tsp. salt
Black pepper to taste
2 pints strawberries
8-oz. sugar snap peas

Combine olive oil, vinegar, sugar, salt and pepper in a blender. Hull 4-5 strawberries and add them to the blender. Blend until smooth Remove strings from peas, if any. some varieties have strings, others don't. Cut the snap peas in half to make shorter snap peas. Hull strawberries and slice them thinly. Combine all ingredients in a bowl. Serves 8.

Christine Fester

IOWA IN A BOWL SALAD

2 green onions, sliced
3 cups fresh corn, cooked and cooled
2 small tomatoes, diced
¾ cup diced unpeeled cucumber
¼ cup onions, diced
¼ cup sour cream
2 Tbsp. mayonnaise
1 Tbsp. vinegar
1 tsp. sugar
½ tsp. salt
¼ tsp. celery seed
¼ tsp. dry mustard

Put vegetables in a large bowl. In a small bowl, mix sour cream, mayonnaise, vinegar, sugar, salt, celery seed and mustard together and fold into vegetables.

Note: we add whatever is in season: green peppers, broccoli, cauliflower, whatever.

SALAD

Fresh Express salad mix
50/50 mix
Baby spinach
Baby romaine
Baby leaf
Walnuts
Craisins
Crumbled feta cheese
Olive oil
Vinaigrette dressing

Mix and serve.

Anne Roefer

COLESLAW

1 head cabbage
1 green and red pepper (opt.)
1 cup sugar
1 cup salad dressing
½ cup vinegar
½ tsp. salt
½ tsp. celery seed
2-3 carrots, shredded

Shred cabbage, peppers and carrots. Put in large bowl. Add sugar, salad dressing, vinegar, salt and celery seed. Mix until all juices are blended. Chill in refrigerator for 1 hour before serving.

Vicky

CHINESE COLESLAW (OR ON LETTUCE)

1 bag Dole coleslaw or lettuce
8 green onions
½ cup each sesame seeds and almonds toasted, do it separately
2 pkg. ramen noodles, crushed

Dressing:

¾-1 cup oil
2 Tbsp. rice vinegar or cider vinegar
4 Tbsp. sugar
1 tsp. pepper
2 tsp. salt
2 tsp. Lawry's salt

Brown sesame seeds and almonds. Watch so they don't burn. Mix and serve.

Shirley Wolf

CASHEW SALAD

1 pkg. European salad/romaine
1 cup Swiss cheese, grated
½ cup craisins (dried cranberries)
1 cup whole cashews
1 apple, cut up
1 pear, cut up

Dressing:

½ cup sugar
⅓ cup lemon juice
½ tsp. salt
1 tsp. Dijon mustard
⅓ cup oil
1 Tbsp. poppy seed

Shake together in small bowl with lid. Pour over greens.

Mix dressing and pour over salad greens. Add the apple, pear and cashews just before serving.

The Festers

LAYERED LETTUCE SALAD

1 head of lettuce
1 green pepper, chopped
1 cup chopped celery
1 onion, chopped
1 pkg. frozen peas
1 can water chestnuts (opt.)
1 cup sour cream
1 Tbsp. sugar
2 cups mayonnaise
½ cup shredded Cheddar cheese
Crisp crumbled bacon bits or Baco's

Layer lettuce in bottom of 9x13" pan or container. Put vegetables on top of lettuce. Blend sour cream, mayonnaise and sugar together and spread on top of vegetables. Sprinkle with cheese and bacon. Cover tightly and refrigerate 24 hours. Half recipe fits 9x9" container.

FAMOUS DAVE'S CREAMY SWEET AND SOUR COLESLAW

10 cusp shredded red and green cabbage
¼ cup grated carrots
2 cups Miracle Whip
½ cup sugar
2 Tbsp. prepared horseradish
1 Tbsp. dry mustard
1 Tbsp. white pepper
½ tsp. salt
¼ tsp. garlic powder
¼ tsp. celery seeds

Toss the cabbage and carrots in a bowl. Mix salad dressing, sugar, horseradish, dry mustard, white pepper, salt, garlic powder and celery seeds in a bowl. Add to the cabbage mixture and mix well. Chill, covered until serving time.

SALAD CRUNCHIES

Dehydrate the following vegetables:

½ cup onions
½ cup carrots
½ cup tomatoes
½ cup peppers

Add:

½ cup bacon bits
¼ cup roasted sunflower seeds
¼ cup soy nuts

After the vegetables are dry and crisp, chop them into smaller pieces in the blender. Add the nuts and bacon bits to the dehydrated chopped vegetables. Store in the refrigerator in an airtight container.

FUDGE STRIPE COOKIE SALAD

1 cup buttermilk
3-oz. box instant vanilla pudding
1 cup sour cream
1 large Cool Whip
2 cans mandarin oranges, drained
½ pkg. fudge striped cookies or what we really like is the small bite size ones

Cream buttermilk and pudding, stir in sour cream and Cool whip. Add drained oranges. Add cookies just before serving.

Marsha Underwood

FRESH RASPBERRY OR STRAWBERRY SALAD

2 cups hot water
3.4-oz. box vanilla cooked pudding
1 small box red Jello
8-oz. Cool Whip
1 pint raspberries or strawberries

Combine water, pudding and Jello. Bring to a boil and boil for 5 min. Cool. Add Cool Whip and fruit.

FRUIT SALAD

1 can apricot pie filling
1 can sliced peaches
1 can sliced pears
1 can dark pitted cherries

Stir together and chill.

Bonnie Hanish

RASPBERRY CREAM

2 small boxes raspberry Jello
2 cups boiling water
8-oz. cream cheese
8-oz. whipped topping
14-oz. can sweetened condensed milk
5-6 cups frozen raspberries
Additional whipped topping (opt.)

Whip cream cheese, whipped topping together and sweetened condensed milk. In a separate bowl, combine boiling water and gelatin. Fold 2 mixtures together. Place raspberries into the bottom of a decorative glass bowl. Pour the mixture over raspberries. It almost instantly solidifies. Can refrigerate if not stiff enough. Top with additional whipped topping.

MY UGLY SALAD, BEST TOO

1 pkg. lemon Jello
1 can crushed pineapple
½ cup sugar
8-oz. cream cheese

Cook the pineapple with juice and sugar for three min. Add Jello. Set this aside until lukewarm and then add the cream cheese. Mix until well blended and all lumps are gone. When cool add:

1 cup diced celery
1 cup chopped apple, with peel
½ cup chopped nuts, I leave these out and like it better

Mix well.

Add 2 cups Cool Whip and refrigerate until set up.

Sharon Caskey

FROG EYE SALAD

1 cup white sugar
2 Tbsp. flour
2½ tsp. salt
1¾ cups unsweetened pineapple juice, saved from crushed pineapple
2 beaten eggs
1 Tbsp. lemon juice
3 quarts water
1 Tbsp. vegetable oil
1 16-oz. box acini di pepe pasta
3 11-oz. cans mandarin oranges, drained
3 20-oz. cans crushed pineapple
1 8-oz. Cool Whip, might need extra
1 cup miniature marshmallows

In a saucepan, combine sugar, flour, ½ tsp. salt, pineapple juice and eggs. Stir and cook over medium heat until thickened. Remove from heat, add lemon juice and cool to room temperature. Bring 3 quarts water to a boil, add oil and 2 tsp. salt, cook pasta. Rinse under cold water and drain. In a large bowl, combine pasta, egg mixture, oranges, pineapple and Cool Whip. Before serving, add marshmallows and extra Cool Whip if needed.

Sharon Caskey

QUICK FRUIT SALAD

1 21-oz. can peach pie filling
3 firm bananas, sliced
2 cups strawberries, halved
1 cup seedless grapes

Combine all ingredients in a bowl. Refrigerate until serving. Yield: 6-8 servings.

Vicky

ORANGE SALAD

1 3-oz. pkg. orange Jello
1 3-oz. box vanilla pudding, not instant
1 3-oz. box tapioca pudding
1 can mandarin oranges
1 large Cool Whip

Place one 3-oz. pkg. orange or strawberry Jello, 1 pkg. instant vanilla pudding and 1 pkg. tapioca pudding in bowl. Pour 2 cups boiling water over all to dissolve. Let cool. Add one can mandarin oranges for orange jell or strawberries for strawberry Jello (mandarin oranges should be drained). Cool in refrigerator and when ready to serve, add one large container of Cool Whip.

Shirley Wolf

GRAPE SALAD

1 large jar marshmallow cream
8-oz. cream cheese
1 lb. red seedless grapes.

Cream together marshmallow cream and cream cheese. Add grapes. Chill before serving.

Letha Missling

OVERNIGHT FRUIT SALAD

3 eggs, beaten
¼ cup sugar
¼ cup vinegar
2 Tbsp. butter
2 cups green grapes
2 cups miniature marshmallows
1 20-oz. can pineapple chunks, drained
1 15-oz. can mandarin oranges, drained
2 medium bananas, sliced
2 cups whipping cream, whipped

In a double boiler over medium heat, cook and stir eggs, sugar and vinegar until mixture is thickened and reaches 160°. Remove from the heat; stir in butter. Cool. In a large serving bowl, combine grapes, marshmallows, pineapple, oranges and bananas; add cooled dressing and stir to coat. Refrigerate for 4 hours or overnight. Just before serving, fold in whipped cream. Yield: 12-16 servings.

EASY SALAD

1 box orange Jello
1 cup boiling water
1½ cups vanilla ice cream
1 can mandarin oranges, drained

Add Jello to boiling water. Add ice cream to hot Jello. Stir in oranges. Refrigerate.

HARVEST APPLE SALAD

1 pkg. lemon Jello
½ cup sugar
1 can crushed pineapple
8-oz. cream cheese
1 cup diced celery
1 cup chopped unpeeled apples
½ cup chopped nuts
2 cups Cool Whip

Cook first three ingredients to boiling for three min. and set aside to cool. Mix in 8-oz. cream cheese. Stir until well blended. Cool. Add celery, apples and nuts. Fold in Cool Whip and refrigerate overnight. You may add maraschino cherries for color!

Sharon Caskey

DERBY CHICKEN SALAD WITH BOILED DRESSING

Dressing:

6 eggs
¼ cup all purpose flour
3 Tbsp. salt
2 tsp. dry mustard
1 cup apple cider vinegar (or any vinegar)
3 Tbsp. olive oil
½ cup heavy (whipping) cream

To make boiled dressing: In a medium-size saucepan, beat the eggs to break them up. Beat in flour, sugar, salt and mustard. When the mixture is smooth, stir in ¾ cup water, then vinegar. Put the mixture over low flame and add the olive oil. Stirring, often, watch for the mixture to begin to thicken, then stir constantly. When it is very thick and lumpy, remove from the heat and beat aggressively until you whip out all the lumps. A whisk helps. Beat in the cream. Cool completely, then pour over chicken for salad.

Salad:

4 lbs. boneless, skinless chicken (breasts and thighs)
Salt
1 large bunch celery

To cook chicken: You'll need wide, deep pots that can hold you chicken with water to cover. Put water in the pots and bring to a boil, adding salt to each. Add the chicken and when the water returns to the boil, reduce heat and simmer until chicken is cooked through, about 10 min. for chicken breast halves, 20 or more for thighs. Drain, reserving water if you'd like it for cooking grits, making soup etc. and cool chicken.

Trim and wash celery. Dice it small, about ¼" cubes or so if you have the patience. Scrape it into a large bowl as you do. Chop the cool chicken into approx. 1" cubes. Put them in the bowl with the celery. Mix with cold dressing. Taste for seasoning and add salt and pepper if necessary. Serves 15.

Christine Fester

CHERRY COKE SALAD

1 large pkg. cherry Jello
1 can cherry pie filling
1½ cups boiling water
1 can Coke
Cool Whip

Dissolve Jello in boiling water. Cool a little before adding cherry pie filling. Stir in Coke and refrigerate.

Vicky

SNICKER SALAD

1 3-oz. pkg. vanilla or French vanilla instant pudding
1 cup milk
1 small Cool Whip
2 apples cored, cut up and chopped
3 regular sized Snicker bars, cut up

Mix instant pudding with 1 cup milk. Add Cool Whip, apples and Snicker bars. Refrigerate.

Desserts & Pies

RECIPE FOR A MERRY CHRISTMAS

3 oz. of humor
1 cup of understanding
1 sifter of good will
1 bottle of joy
1 spoon of cheer
1 measure of happiness
1 lb. appreciation
2 tsp. of patience
A dash of spice

Season with Love. *Serve with a warm heart to family and friends*

A HOLIDAY RECIPE

4 cups of love
2 cups of loyalty
3 cups of forgiveness
1 cup of friendship
5 cups of hope
2 spoons of tenderness
4 quarts of faith
1 barrel of laughter

Take love and loyalty. Mix thoroughly with faith. Blend it with tenderness, kindness and understanding. Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

CHARLIE BROWN DESSERT ★

2 cups graham cracker crumbs
¾ cup creamy peanut butter
¼ cup sugar
2 boxes chocolate instant pudding
1 8-oz. Cool Whip

Mix graham cracker crumbs, peanut butter and sugar together for the crust. Pat in 9x13" pan (save some crumbs to sprinkle on top). Mix pudding as directed for pie. Pour on crust. Spread evenly. Spread Cool Whip on top. Sprinkle with crumbs if you want. Serves 12.

Helen made this up 34 years ago. It has been the favorite dessert at the school for all these years. We have given the recipe out many times to other schools, students and moms.

Helen Holck

CARAMEL COMMOTION

Combine and pat into 9x13" pan:

1½ cups flour
¾ cup margarine
½ cup chopped walnuts

Bake at 350° 15 min. Cool. Blend and spread on crust:

8-oz. cream cheese
1 cup powdered sugar
1 cup Cool Whip

Mix 1 pkg. butterscotch pudding with 1½ cups milk. Mix 1 pkg. coconut pudding with 1½ cups milk. Put puddings on filling. Top with remaining Cool Whip. Sprinkle on toasted coconut. Chill.

Linda Johnson

PUDDING DESSERT

1 cup flour
½ cup butter
1 Tbsp. sugar
½-1 cup chopped walnuts or pecans
8-oz. cream cheese
1 8-oz. Cool Whip
2 3-oz. pkg. instant pudding pistachio, chocolate, butterscotch or lemon
2½ cups milk
1 8-oz. Cool Whip

Mix flour, butter, sugar and chopped nuts together for crust. Pat into a 9x13" pan and bake at 350° for 10 min. Let cool. Mix cream cheese and powdered sugar well and fold in Cool Whip. Spread on top of cooled crust. Mix 2 3-oz. pkg. of instant pudding with 2½ cups milk and pour on second layer. Spread an 8-oz. Cool Whip and garnish with nuts. Refrigerate until serving time. Note: If using chocolate pudding, garnish with crushed Heath candy bars.

Grandma Gray used 1 butterscotch pudding and 1 vanilla.

Hillary got it from Rhonda

RICE PUDDING

4 cups milk
1 cup rice
⅓ cup sugar
1 tsp. vanilla
½ tsp. salt
2 cups vanilla ice cream

Heat milk to boiling point. Add rice, salt, and sugar. Put in crockpot on high for about 4 hours. When thick, add ice cream and vanilla. I usually make mine in the microwave for 10 min., stir, 10 min., stir, 10 min. and 5 min. Add ice cream and vanilla.

Vicky

SWEETENED CONDENSED RICE PUDDING

1 cup uncooked rice
3 cups boiling water
½ tsp. salt
1 15-oz. can sweetened condensed milk
½ cup raisins if desired
¼ cup butter
1 tsp. vanilla

Measure rice, boiling water and salt in top of a double boiler. Cook over rapidly boiling water until rice is tender, about 40 min. Stir in sweetened condensed milk, butter and raisins. Cook, stirring frequently until slightly thickened. Remove from heat and stir in vanilla. Makes 8 ½ cup servings.

FROZEN YUM-YUM

Graham cracker crumbs
3 eggs, separated
⅔ cup butter
2 cups powdered sugar
2 squares of melted chocolate
Pinch of salt
1 tsp. vanilla
⅓ cup chopped walnuts or pecans (had to omit because Debbie didn't like nuts)
1 quart vanilla ice cream

Spray 9x13" pan. Pat graham cracker crumbs on the bottom of the pan. Beat egg whites well and set aside. Cream butter, powdered sugar, egg yolks, melted chocolate, salt, vanilla and nuts together. Fold in egg whites and put on top of graham cracker crumbs. Freeze at least 2 hours. Spread with 1 quart vanilla ice cream. Sprinkle with crumbs and return to freezer.

This dessert we always made in Home Ec Class in the 70's.

ICE CREAM BARS

2 sticks margarine
2 cups flour
½ gallon ice cream
1 jar caramel ice cream topping
½ cup brown sugar
1 cup pecans

Mix sugar, flour, pecans and margarine and pat on cookie sheet. Bake at 400° for 15 min. Break up with a fork while hot and put half in a greased 9x13" pan. Drizzle ½ of the jar of caramel topping over crumbs. Cover with softened ice cream, cover with remaining crumbs and drizzle remaining caramel topping over crumbs. Freeze at least 4 hours. Cut into squares and serve. Serves 18-21.

Melinda Miller

PEPPERMINT WHOOPIE PIES

Cookies:

2 cups flour
½ cup cocoa powder
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
½ cup (1 stick) butter
1 cup brown sugar, packed
1 egg
1 tsp. pure vanilla extract
½ tsp. peppermint extract
1 cup buttermilk

Preheat oven to 350°. In medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside. In large bowl, cream butter and brown sugar with electric mixer until light and fluffy. Add egg and extracts; mix well. Slowly add flour mixture and buttermilk, alternating, beginning and ending with flour mixture. Cover dough and chill at least 30 min. Drop dough by rounded Tbsp. onto parchment-lined baking sheet, placing cookies 2" apart. Bake cookies 9-12 min., or until firm. Cool Cookies on pan 3-5 min. or until set, then transfer to wire rack to cool completely.

Filling:

½ cup (1 stick) butter, softened
1 7.5-oz. jar marshmallow fluff
2 tsp. pure vanilla extract
1¼ cups powdered sugar
1 cup crushed peppermint candies (about 50 peppermint discs, red or green or some of each)

For filling, in large bowl, cream together butter, fluff and vanilla extract until light and fluffy. Add powdered sugar slowly; mix well. Spread flat side of half the cookies with heaping Tbsp. of filling; top with second cookie to create sandwich. Roll edges in crushed peppermint candies; chill cookies to set filling. Store unfilled cookies and filling in airtight containers in refrigerator for up to 1 week, and filled cookies for up to 3 days. Bring cookies to room temperature before serving. Makes 3 dozen sandwich cookies

PINEAPPLE CRUNCH DESSERT

1 cup crushed cornflakes
2 Tbsp. sugar
⅓ cup melted butter

Press into a greased 9" square pan and bake at 350° for 10 min. Cool.

2 8-oz. cans crushed pineapple (do not drain)
2 Tbsp. cornstarch

Cook until thickened. Cool.

2 cups vanilla ice cream, softened
1 3.4-oz. pkg. vanilla instant pudding mix

Beat on low speed 2 min. or until blended and thickened. Spoon over crust. Top with pineapple mixture. Refrigerate until serving. 6 servings.

FROZEN WHOOPIE PIES

Cookies:

2 cups all purpose flour
2 tsp. baking powder
2 tsp. baking soda
½ tsp. salt
1 cup unsalted butter, softened
1 cup packed light brown sugar
2 eggs
1 tsp. vanilla extract
½ cup cocoa powder
¾ cup milk

Ice Cream Filling:

½ gallon Neapolitan ice cream (in a rectangular container).

You can use any kind you want, personally I like mint chip better

Ice Cream: Cut packaging from ice cream crosswise into 6 slices and place on 2 small baking sheets. Freeze 1 hour.

Heat oven to 375°. Line two large baking sheets with nonstick foil.

Cookies: Mix flour, baking powder, baking soda and salt in bowl. Beat butter and sugar in second bowl until creamy. Beat in eggs and vanilla. On low speed, beat in cocoa. Beat in flour mixture and milk in 3 additions, beginning and ending with flour.

Drop 2 heaping Tbsp. batter per cookie onto prepared sheets, spacing 3" apart. Spread into 2½" rounds with the back of a spoon (keep size equal since they will be sandwiched).

Bake at 375° for 12-13 min. or until cookies spring back when lightly touched in center. Cool on sheets 5 min. Remove cookies to rack to cool completely.

Remove one sheet of ice cream from freezer. Working quickly, cut circles of ice cream with 3" cookie cutter. Sandwich two cookies and one ice cream round. Save ice cream scraps for snacking. Repeat with all cookies and ice cream. Wrap in plastic and freeze assembled whoopie pies at least 1 hour or until ready to eat.

Makes: 12 servings Prep: 10 min. Freeze at least 1 hour Bake at 375° for 13 min.

Per serving: 461 calories; 25g fat (15gsat.); 7g protein; 55g carbohydrate; 2g fiber; 466 mg sodium; 106 mg cholesterol.

CHERRY ANGEL DESSERT

1 angel food cake
1½ cups milk
1 21-oz. can cherry pie filling
1 cup sour cream
1 small pkg. instant vanilla pudding

Cut angel food cake into ½" squares. Place ½ of the cubes into a 9" square baking pan. Spoon the can of cherry pie filling over the cake. Top with the other ½ of the angel food cake cubes. Combine instant vanilla pudding, milk and sour cream. Beat until smooth. Spoon over cake. Chill 5 hours. Serves 4.

Vicky

PRETZEL DESSERT

2½ cups crushed pretzels
¾ cup melted butter
3 Tbsp. sugar

Put in 9x13" pan and bake 10 min. at 350°.

Second Layer:

8-oz. softened cream cheese
1 egg
1 cup powdered sugar
1 8-oz. Cool Whip

Mix the above ingredients and fold in 1 8-oz. Cool Whip.

Third Layer: pour 2 cups boiling water over 2 small pkg. of Jello. Stir until dissolved and add 20-oz. of frozen sweetened raspberries or strawberries. Cool until thickened and spoon over chilled second layer or 2 cans of cherry pie filling. Top with 1 8-oz. Cool Whip.

Vicky

OREO DESSERT

1 1¼ lb. pkg. Oreo cookies
1 3-oz. box instant vanilla pudding
1 3-oz. box instant chocolate pudding
3 cups milk, divided
1 8-oz. cream cheese
2 Tbsp. butter, softened
1 16-oz. or 2 8-oz. Cool Whip

Crush 1 row of Oreo's and put in bottom of 9x13" pan. Mix cream cheese and butter; set aside. Mix 1½ cups milk and chocolate pudding. Put ½ of the cream cheese mixture in a bowl and gradually add chocolate pudding mixture. When mixed well, fold in 8-oz. Cool Whip and pour over cookie layer. Crush another row of cookies and sprinkle on pudding layer. Repeat pudding layer, using vanilla pudding and top with last row of cookies crushed. Refrigerate 2 hours.

Darla Hemiller

APPLE DUMPLINGS

2 granny Smith apples
2 cans crescent rolls
2 sticks butter
1½ cups sugar
1 tsp. vanilla
Cinnamon
1 small can Mountain Dew

Peel and core apples. Cut into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9x13" buttered pan. Melt butter, then add sugar and barely stir. Add vanilla, stir and pour over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350° for 40 min. Serve with ice cream and spoon some of the sweet sauces from the pan over the top.

Karla Nelson

STRAWBERRY DESSERT

¼ cup brown sugar
1 cup flour
1 stick of butter
1 cup chopped nuts
1 10-oz. frozen strawberries, thawed slightly
3 unbeaten egg whites
1 cup sugar
1 tsp. lemon juice
1 pint (or about 2 cups) whipped topping or Cool Whip

Mix first 4 ingredients like pie crust and pat into a 9x13" pan. Bake at 325° until brown 25-30 min. Cool and take about ⅓ of the mixture out to use as garnish. Crumble and put back in pan.

In a large bowl, mix next four ingredients. Beat at high speed for 15 min. Stir in whipped topping. Pour over crust in pan and sprinkle reserved crumbs on top. Freeze. Serve and enjoy!

Grandma Leona Gray

MILE HIGH PIE

1 10-oz. frozen strawberries
2 egg whites
Dash salt
½ cup sugar

Beat for 15 min. (Use the frozen strawberries).

Crust:

1⅔ cups crushed graham crackers
⅓ cup melted butter
¼ cup sugar

Put in 9x13" pan. Bake at 350° for 8 min.

Filling: Whip 1 pkg. of Dream whip and add 1 tsp. vanilla. Fold the strawberry mixture into the cream and put it on the crust and freeze immediately. Keep it frozen until serving. Keeps good in freezer (if you can get it there before the grandkids eat it all).

Victoria Swenson, Grandchildren's favorite

STRAWBERRY DELIGHT

Crust:

1½ cups Nilla wafers, crushed (about 40 wafers)
½ cup brown sugar
½ cup white sugar
½ cup butter, melted

Combine Nilla wafer crumbs, sugars and butter. Pat into an ungreased 9x13" pan and refrigerate 30 min.

Strawberry Layer:

2 3.-oz. pkg. strawberry Jello
1 cup boiling water
14-oz. can sweetened condensed milk
12-oz. carton Cool Whip, thawed
16-oz. container sweetened frozen strawberries, thawed

Combine Jello and boiling water until Jello is dissolved. Add the sweetened condensed milk and strawberries. Refrigerate for 30 min. or until partially set. Fold Cool Whip into strawberry mixture and spread onto prepared crust. Refrigerate for 2 hours or until set. Cut into 15 squares.

KayLee Ryker

GRANDMA'S APPLE CRISP

For a 9x9" pan:

½ cup oatmeal
½ cup butter
½ cup brown sugar
½ cup flour
½ tsp. baking powder

For a 9x13" pan:

1 cup oatmeal
1 cup butter
1 cup brown sugar
1 cup flour
1 tsp. baking powder

Slice apples in pan and mix in cinnamon and sugar. Put topping on and bake until golden brown and apples are done when testing with a fork.

Grandma Hansen

BUNNY CREAM PUFFS

Cream Puffs:

1 cup water
½ cup butter
1 cup flour
4 eggs

Heat oven to 400°. Combine water and butter in 2 quart saucepan. Cook over medium heat until mixture comes to a full boil (4-7 min.). Reduce heat to low; stir in flour vigorously until mixture leaves sides of pan and forms a ball. Remove from heat. Beat in eggs one at a time until mixture is smooth. Drop dough by ¼ cupfuls, 3" apart, onto ungreased baking sheet. Bake for 35-40 min. or until puffed and golden brown. Pierce each puff gently with fork to allow steam to escape. Cool completely.

Filling:

1 3.3-oz. pkg. white chocolate instant pudding and pie filling
1¼ cups cold milk
1 cup whipping cream whipped

Prepare pudding mix, using 1¼ cups milk as directed on package. After pudding is set, gently stir in whipped cream Cover; refrigerate until serving time.

Decorations:

Large marshmallows
Decorator sugar
Toothpicks
Vanilla flavored candy coating (almond bark)
Miniature chocolate chips
Black string licorice, cut into ¾" strips
Small round pink candies, such as miniature candy covered chocolate pieces
Powdered sugar if desired

To create bunnies, cut off cream puff tops. Cut large marshmallows crosswise into 3 pieces. Dip cut sides into decorator sugar for ears. Using toothpicks, attach sugared marshmallows into top of cream puff for ears. use melted candy coating to attach chocolate chips for eyes. Fill bottom half of each cream puff with ⅓ cup filling. Press licorice strips for whiskers and pink candies for nose into filling. Place decorated cream puff over filling. Sprinkle with powdered sugar if desired. Makes 12 servings.

CREAM PUFFS

Bring to boil:
½ cup butter
1 cup of water
¼ tsp. of salt

Add: 1 cup of flour, stirring until it leaves the sides of the pan and form a ball. Beat in 4 eggs, one at a time. Drop by Tbsp. on an ungreased cookie sheet. Bake at 375° for 30-40 min. depending on size of puffs. Do not cover. Best if eaten right away.

HOMEMADE PUDDING

⅓ cup sugar
2 Tbsp. cornstarch
⅛ tsp. salt
2 cups milk
2 egg yolks
2 Tbsp. butter
2 tsp. vanilla

Mix sugar, cornstarch, salt, milk and egg yolks. Cook until thick. Add butter and vanilla.

Butterscotch: substitute ⅔ cup of brown sugar for white sugar and only use 1 tsp. of vanilla.

Chocolate: Increase sugar to ½ cup and add ⅓ cup of cocoa.

CHOCOLATE DECADENCE

For cake:
16-oz. semi-sweet chocolate
1 cup sugar
1 cup heavy cream
2 cups butter
8 eggs, beaten

Melt chocolate, butter, cream and sugar until smooth. Blend this chocolate mixture into the beaten eggs. Pour into a greased 10" springform pan and bake at 350° for 30-40 min. Cool cake in pan for approx. 30 min. and then move from pan to serving platter. Cool completely in refrigerator. This flourless cake will rise over the top of the pan while baking, but while cooling, will fall slightly.

For Ganache:
12-oz. semi-sweet chocolate
4 Tbsp. butter
6 Tbsp. heavy cream
4 Tbsp. light corn syrup
4 Tbsp. Grand Marnier or Contrieau

Melt chocolate and butter until smooth. Stir in cream, corn syrup and the Grand Marnier or Contrieau. When cake is completely cooled and the ganache has thickened, frost cake. If ganache gets too thick, thin with additional cream or corn syrup. Store in refrigerator and serve small slices of cake with a dollop of whipped cream. This is a very rich, dense chocolate cake. Its consistency and richness reminds me of a piece of fudge.

Linda Missling

FUDGE PUDDING CAKE

¾ cup sugar
1 Tbsp. butter, softened
½ cup milk
1 cup all purpose flour
2 Tbsp. cocoa
1 tsp. baking powder
¼ tsp. salt
½ cup chopped walnuts

In a mixing bowl, beat sugar, butter and milk. Combine flour, cocoa, baking powder and salt; stir into the sugar mixture. Add walnuts. Pour into a greased 9" square baking pan.

Topping:

½ cup sugar
½ cup packed brown sugar
¼ cup cocoa
1¼ cups boiling water
Ice cream (opt.)

For the topping, combine sugars and cocoa; sprinkle over batter. Pour water over all. Do not stir. Bake at 350° for 30 min. Cool 10 min. Spoon some of the fudge sauce over each serving; top with ice cream if desired. Yield 9 servings.

I usually pop this cake in the oven just as we sit down for dinner. When we're through eating the main course, the dessert is ready.

MOCHA PUDDING

After your guests arrive, assemble this old fashioned cake, pop it in the oven as you enjoy the main course. It should be ready by the time you finish.

1 cup all purpose flour
1 cup sugar, divided
6 Tbsp. unsweetened cocoa, divided
1½ Tbsp. instant coffee granules
2 tsp. baking powder
¼ tsp. salt
⅓ cup 1% low fat milk
3 Tbsp. vegetable oil
1 tsp. vanilla extract
1 cup boiling water
Low fat ice cream

Preheat oven to 350°. Combine flour, ⅔ cup sugar, ¼ cup cocoa, coffee granules, baking powder and salt in a bowl. Combine milk, oil and vanilla in a bowl and add to flour mixture and mix well. Spray an 8" baking pan and spoon mixture into it. Combine ⅓ cup sugar and 2 Tbsp. cocoa. Sprinkle over batter. Pour 1 cup boiling water over batter (do NOT stir). Bake for 30 min. or until the cake springs back when touched lightly in the center (cake will not test clean when wooden toothpick is inserted). Serve warm with ice cream. Yield 9 servings, 1 3" square with 2 Tbsp. ice cream.

Note: This recipe is easy to double. Spoon into a 9x13" baking dish; bake at the same temperature and time.

Calories: 221 (25% from fat); Fat 6.1g (sat 1.7g) mono 1.6g, poly 2.3g; Protein 3.5g; Carb 38.2g; Fiber .4g, Chol. 3mg; Iron 1.3mg; Sodium 154mg; calc 90mg

Rick Caskey

RHUBARB SURPRISE

1 yellow cake mix
4½ cups diced rhubarb
1½ cups sugar
1 cup whipping cream

Prepare yellow cake mix as directed on pkg. and pour into greased 9x13" pan. Combine 4½ cups diced rhubarb and 1½ cup sugar and spread evenly over cake mix. Pour one cup whipping cream (unwhipped) over all. Bake at 350° one hour or until done.

Shirley Wolf

RHUBARB MERINGUE DESSERT

2 cups flour
2 Tbsp. sugar
1 cup butter

Combine flour and sugar; cut in butter until crumbly. Press into a greased 9x13" baking dish. Bake at 350° for 20 min. Cool while preparing filling.

Filling:

⅓ cup flour
1 tsp. salt
6 egg yolks, beaten
1 cup whipping cream
5 cups sliced rhubarb

In a bowl, combine the sugar, flour and salt. Stir in egg yolks and cream; add the rhubarb. Pour over crust. Bake at 350° for 50-60 min. or until set.

Meringue:

6 egg whites
½ tsp. cream of tartar
¾ cup sugar
1 tsp. vanilla extract

In a mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Beat in vanilla. Spread over hot filling. Bake 12-15 min. or until golden brown. Cool on wire rack. Refrigerate 1-2 hours before serving. Refrigerate leftovers. 12-15 servings.

RHUBARB DESSERT

6 cups chopped rhubarb
1 3-oz. pkg. red Jello
1 cup sugar
½ cup nuts
1 box white or yellow cake mix
1 cup coconut

Put the above ingredients in a 9x13" pan in the order given. Drizzle with 1½ sticks of melted butter. Bake at 350° for 45 min.

LuCille Hagert

GRANDMA HANSENS RHUBARB PUDDING

3 eggs
1 cup sugar
1 Tbsp. water
1 cup flour
1 tsp. baking powder

Put fresh rhubarb in a 9x13" pan and add sugar. Dot with butter. Beat eggs, sugar, Tbsp. water, flour and baking powder together and pour on top of rhubarb. Bake at 350° until topping is done. Good served with ice cream.

RHUBARB DEMIJOHN

3 cups rhubarb
⅔ cup sugar
⅔ cup sugar
½ cup sour cream
1 egg
1 cup flour
1 tsp. baking powder
¼ tsp. salt
½ cup nuts (opt.)

Put rhubarb in a 9x9" buttered pan. Sprinkle with ⅔ cup sugar. Top with batter of ⅔ cup sugar, sour cream, egg, flour, baking powder, salt and nuts. Mix until creamy. Bake 40-45 min. at 375°. Serve warm with whipped cream or ice cream. I have added 1 cup of frozen strawberries and used only 2 cups rhubarb.

Velma Netsch

RHUBARB DESSERT

1 yellow cake mix
4 cups rhubarb
¾ cup sugar
½ cup butter
1 cup sour cream
3 eggs

Mix dry cake mix with butter. Pat into a 9x13" pan. Reserve ¾ cup for topping. Next layer is rhubarb. Mix sour cream, sugar and eggs. Pour over rhubarb. Mix ¼ cup brown sugar and 1 tsp. cinnamon to reserved crumbs. Sprinkle over the top. Bake at 350° 45-60 min. Serves 12-15.

Rhonda and Samantha

LEMON CRACKLE

¼ cup butter
1 cup brown sugar
1 cup flour
½ tsp. soda
1 cup flaked coconut
⅓ cup finely crushed Saltines

Filling:

1 cup sugar
2 Tbsp. cornstarch
¼ tsp. salt
1 cup water
6 Tbsp. lemon juice
½ cup butter
2 egg yolks, beaten

In a mixing bowl, cream butter and brown sugar. Add flour and soda, coconut and cracker crumbs. Toss with fork until crumbly. Press ½ into greased 11x7" baking pan. In a saucepan, combine sugar, cornstarch and salt. Stir in water and lemon juice until smooth. Add butter and egg yolks. Bring to a boil over medium low heat, stirring constantly. Cook and stir 2 min. or until thickened. Remove from heat and pour over crust. Top with reserve crumb mixture. Bake at 325° for 20 min. Serve with whipped topping. Store in refrigerator.

ELLEN'S LEMON MERINGUE DESSERT

Crust:

1½ cups flour
¼ cup powdered sugar
¾ cup butter or margarine

Blend ingredients and press into a 9x13" pan. Bake at 350° for 20 min.

Lemon Layer:

3 cups sugar
¾ cup cornstarch
3 cups water
6 egg yolks, slightly beaten
1 Tbsp. grated lemon peel
1 Tbsp. grated lemon peel
1 cup lemon juice
2 drops yellow food coloring, if desired
3 Tbsp. butter

Mix sugar and cornstarch in a large saucepan. Gradually stir in water. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil 1 min. Gradually add half of hot mixture into egg yolks. Blend into mixture in the pan. Boil and stir 2 min. Remove from heat. Stir in butter, lemon juice, lemon peel and food color. Pour into baked crust.

Meringue:

1 Tbsp. lemon juice
2 Tbsp. cornstarch
12 Tbsp. sugar
1 cup water
6 egg whites

Cook cornstarch, sugar and water until clear. Cool slightly. Beat 6 egg whites until frothy. Slowly pour cooked mixture over egg whites while beating. Add lemon juice. Beat until peaks form. Spread on lemon filling. Carefully sealing to edges of pan. Bake at 350° until evenly browned.

Ellen Arnsdorf

FRUIT PIZZA

First Layer:

1½ sticks of butter
1½ cups of flour
½ cup powdered sugar

Second Layer:

8-oz. cream cheese
1 tsp. vanilla
½ cup sugar

Toppings:

Thinly sliced kiwi, strawberries, mandarin oranges, pineapples, grapes, bananas.

Mix first 3 ingredients together and pat into a 15" pizza pan or double and pat into a 13x18" rectangle pan. Bake for 15-20 min. at 350°. Cream together the next 3 ingredients and spread on the cooled crust. For the third layer, arrange the fruit to your liking. Mix the last 4 ingredients and boil until thick. Cool and spread over fruit, making sure to cover all. Refrigerate until serving.

LEMON CREAM DESSERT

1½ cups sugar
⅓ cup plus 1 Tbsp. cornstarch
1½ cups cold water
3 egg yolks, lightly beaten
3 Tbsp. butter
2 tsp. grated lemon peel
½ cup lemon juice

In a small saucepan, combine sugar and cornstarch; gradually stir in water until smooth. Bring to a boil; cook and stir for 1 min. or until thickened. Remove from the heat. Stir in a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gently boil; cook and stir in butter and lemon peel. Gently stir in lemon juice. Refrigerate until cool.

Crust:

1 cup flour
1 cup finely chopped walnuts
½ cup cold butter

In a bowl, combine flour and nuts. Cut in butter until mixture resembles coarse crumbs. Press onto the bottom of a greased 9x13" baking dish. Bake at 350° for 15-20 min. or until edges are golden brown. Cool on a wire rack.

Topping:

1 8-oz. pkg. cream cheese, softened
1 cup powdered sugar
2 cups cold milk
2 3.4-oz. pkg. instant vanilla pudding mix
1 tsp. vanilla
1 16-oz. carton frozen whipped topping, thawed

In a mixing bowl, beat cream cheese and powdered sugar until smooth; carefully spread over crust. Spread with cooled lemon mixture. In another beat milk and pudding mixes on low for 2 min.; beat in vanilla. Fold in half of the whipped topping (spread over lemon layer). Spread with remaining whipped topping. Chill for at least 4 hours before cutting. Yield: 18-24 servings.

STREUSEL STRAWBERRY PIZZA

1 white cake mix
1¼ cups quick cooking oats
⅓ cup butter or margarine, softened
1 egg
1 21-oz. can strawberry pie filling or flavor of your choice
½ cup chopped nuts
¼ cup packed brown sugar
⅛ tsp. ground cinnamon

In a mixing bowl, combine dry cake mix, oats and butter until blended; set aside ¾ cup for topping. Add egg to the remaining crumb mixture and mix well. Press into a greased 12" pizza pan. Build up edges and flute if desired. Bake at 350° for 12 min. Spread pie filling over crust to within 1" of the edges. Combine the nuts, brown sugar, cinnamon and reserved crumb mixture; sprinkle over filling. Bake for 15-20 min. or until lightly browned. Cool on wire rack. Refrigerate any leftovers. Yield: 8-10 servings.

FRUIT PIZZA

Crust:
1¼ stick butter
1 egg
½ cup oil
1 cup sugar
2 tsp. vanilla
2½ cups flour
½ tsp. soda
1 tsp. cream of tartar
1 8-oz. pkg. cream cheese
1 8-oz. container frozen whipped topping, thawed

Topping:
½ cup white sugar
1 tsp. salt
1 Tbsp. cornstarch
½ cup orange juice
2 Tbsp. lemon juice
¼ cup water
½ tsp. orange zest

Mix egg and butter slightly. Add oil and sugar, mix well. Add vanilla, flour, salt, soda and cream of tartar. Mix well. Press onto round cookie sheet and bake at 350° for 12 min. or until golden brown, cool completely. Whip cream cheese. Fold in whipped topping. Spread over cooled cookie crust. Arrange fruit of your choice on top such as blueberries, strawberries, kiwi, grapes or mandarin oranges. In a saucepan, combine sugar, salt, cornstarch, orange juice, lemon juice and water. Cook and stir over medium heat. Bring to a boil and cook for 1-2 min. until thickened. Remove from heat and add grated orange rind. Cool and spoon over fruit. Chill for 2 hours.

TAFFY APPLE PIZZA - PAMPERED CHEF

1 20-oz. pkg. refrigerated sugar cookie dough
3 Tbsp. flour
1 8-oz. pkg. cream cheese, softened
¼ cup creamy peanut butter
½ cup brown sugar
½ tsp. vanilla
2 medium Granny Smith apples
1 cup lemon lime soda
Cinnamon
¼ cup caramel ice cream topping
½ cup chopped peanuts

Preheat oven to 375°. Remove ½ cup of cookie dough and reserve for another use (like eating). Add flour to remaining dough and knead with hands to combine. Press dough into a 14" circle on the 15" baking stone. Bake for 15-20 min. or until cookie is lightly browned. Let cool for 10 min. then loosen cookie from the stone. Cool completely.

Blend cream cheese, peanut butter, brown sugar, and vanilla together until smooth. Spread on cooled cookie. Peel, core and slice apples. Dip apple slices in lemon lime soda to prevent browning. Arrange apple slices on cream cheese mixture. Sprinkle lightly with cinnamon. Heat caramel topping slightly and drizzle over apples. Sprinkle chopped nuts over pizza. Cut into pieces and serve. Yield: 12-16 servings.

TOFFEE BROWNIE TRIFLE

1 pkg. brownie mix for a 9x13" pan
1 3.4-oz. pkg. instant cheese cake or vanilla pudding
1 3.3-oz. instant white chocolate pudding mix
2½ cups cold milk
1 8-oz. frozen whipped topping, thawed
2-3 Heath candy bars, chopped

Bake and cool brownies. Cut in 1" cubes. In a mixing bowl, beat the milk and pudding mixes on low for 2 min. Fold in whipped topping. Put ½ of the brownies in a trifle bowl. Cover with ½ of the pudding mixture. Repeat layers. Sprinkle the top with chopped candy bars.

Teresa Pudenz

EASY RASPBERRY TRIFLE OR STRAWBERRY

1 angel food cake, torn into ¾" pieces
2 cups boiling water
1 large pkg. raspberry Jello
2 10-oz. pkg. frozen sweetened raspberries, thawed
2-3 6-oz. Yoplait raspberry yogurt

Pour boiling water on Jello in large bowl. Stir until gelatin dissolves. Add raspberries. Refrigerate 15 min. or until thickened but not set. Layer ½ cake pieces, ½ Jello and ½ yogurt. Repeat layers.

Alternate: 1½ cups boiling water and 8 ice cubes (8 cubes = 1 cup water) then add sweetened FRESH berries. It was thickened enough so we didn't need to refrigerate it. This is good with strawberries and strawberry Jello and strawberry yogurt.

PEANUT BUTTER BROWNIE TRIFLE

1 fudge brownie mix (9x13" pan size)
1 10-oz. pkg. peanut butter chips
2 13-oz. pkg. miniature peanut butter cups
4 cups cold milk
2 5.1-oz. pkgs. instant vanilla pudding mix
1 cup creamy peanut butter
4 tsp. vanilla extract
3 8-oz. cartons frozen whipped topping, thawed

Prepare brownie batter according to pkg. directions; stir in peanut butter chips. Bake in a greased 9x13" baking pan at 350° for 20-25 min. or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool on wire rack; cut in ¾" pieces. Cut peanut butter cups in half; set aside ⅓ cup for garnish. In a large bowl, whisk milk and pudding mixes for 2 min. Let stand for 2 min. or until soft set. Add peanut butter and vanilla; mix well. Fold in 1½ cartons whipped topping. Place ⅓ of brownies in trifle bowl; top with ⅓ of the remaining peanut butter cups, spoon ⅓ of the pudding over the top. Repeat layers twice. Cover with remaining whipped topping; garnish with reserved peanut butter cups. Refrigerate until chilled.

THREE-BERRY LEMON TRIFLE

1 14-oz. can fat free sweetened condensed milk
1 8-oz. carton fat free reduced sugar lemon yogurt
⅓ cup lemon juice
2 tsp. grated lemon peel
1 8-oz. carton reduced fat whipped topping, thawed, divided
1 16-oz. prepared angle food cake, cut into 1" cubes
1 cup sliced fresh strawberries
1 cup fresh blueberries
1 cup fresh raspberries
2 Tbsp. slivered almonds, toasted

In a large bowl, combine the sweetened condensed milk, yogurt, lemon juice and peel. Fold in 2 cups whipped topping. In a 3 quart trifle bowl or deep salad bowl, layer a third of the cake, a third of the lemon mixture and all of the strawberries. Repeat cake and lemon mixture layers. Top with all the blueberries. Repeat with remaining cake pieces and lemon mixture. Top with all the raspberries.

Spread remaining whipped topping over raspberries; sprinkle with almonds. Cover and refrigerate for at least 8 hours. Yield 16 servings. Prep: 25 min. + chilling.

Nutritional Analysis: ⅔ cup equals 203 calories, 2g fat (2g saturated fat), 2mg cholesterol, 181mg sodium, 40g carbohydrate, 1g fiber, 5g protein. Diabetic Exchanges: 2 starch, ½ fruit, ½ fat.

Christine Fester

CHOCOLATE TOFFEE TRIFLE

1 box chocolate cake mix
½ cup coffee liqueur
1 16-oz. jar fudge sauce
3 chocolate covered toffee candy bars, broken into pieces (I use Heath toffee bits)
Cool Whip

Prepare the cake according to the pkg. directions for a 9x13" cake. Cool thoroughly. Prick the entire top of the cake with a fork. Pour coffee liqueur over the cake and allow to soak into the cake. Wrap the cake with plastic and refrigerate for at least 3 hours. Slice the cake into 1" thick pieces. Line the bottom of a large glass bowl with a single layer of cake pieces. Pour ¼ of the fudge sauce over the cake, top with ¼ of the candy bar bits then a layer of Cool Whip. Repeat layering 2 more times, ending with Cool Whip and candy bits. Assemble shortly before serving or it may get soggy.

Marsha Underwood

BUTTERSCOTCH TRIFLE

1 small box butterscotch instant pudding
1 angel food cake, torn into bite size pieces
1 8-oz. Cool Whip, thawed
¼ cup toffee or brickle bits

Mix pudding and milk, refrigerate until soft set. Place cake cubes into a 9x13" pan or half of it into a trifle bowl. Top with pudding. Top with candy bits. Cover with plastic wrap and chill several hours or overnight. 8-10 servings.

For white chocolate trifle, substitute white chocolate instant pudding and white chocolate candy bars chopped into pieces.

CHERRY CREAM CHEESE TRIFLE

1 8-oz. cream cheese
1 cup powdered sugar
1 Tbsp. vanilla
1 12-oz. frozen whipped topping, thawed
1 angel food cake, torn into bite size pieces
1 20-oz. can cherry pie filling

Mix cream cheese, powdered sugar and vanilla with mixer. By hand, mix in the frozen whipped topping. Spread ⅓ of this mixture into a 9x13" pan or trifle bowl next put the cake pieces then ⅓ of cream cheese mixture then spread the pie filling evenly over and then the remaining cream mixture. Cover and refrigerate 2 hours or overnight.

Instead of pie filling, you can use 8-oz. of Butterfinger candy bar pieces.

WHITE CHOCOLATE MOUSSE

1 cup whipping cream
2 Tbsp. sugar
1 3-oz. pkg. cream cheese, softened
3 1-oz. squares white baking chocolate, melted
2 cups blueberries, raspberries or strawberries
Additional berries for garnish

In a mixing bowl, beat cream until soft peaks form. Gradually add sugar, beating until stiff peaks form; set aside. In another mixing bowl, beat cream cheese until fluffy. Add chocolate and beat until smooth. Fold in whipped cream. Alternate layers of mousse and berries in parfait glasses, ending with mousse. Garnish with additional berries if desired. Serve immediately or refrigerate for up to 3 hours. Yield 4-6 servings.

Marsha Underwood

CHOCOLATE TOFFEE TRIFLE

1 box chocolate cake mix (recommended: Duncan Hines)
½ cup coffee liqueur (Kahlua)
1 16-oz. jar fudge sauce
3 chocolate covered toffee bars Heath or Skor
1 medium sized Cool Whip or larger if you like

Prepare cake as directed on box in 9x13" cake pan. Cool thoroughly. Prick cake with a fork. Pour Kahlua over the cake and allow to soak in. Wrap the cake with plastic and refrigerate for at least 3 hours. Slice the cake into 1" pieces. Line the bottom of a large glass bowl with a single layer of cake. Pour ¼ of the fudge sauce over the cake (warming it slightly helps), top with ¼ of the candy bar bits then ⅓ of the whipped cream. Repeat layering 2 more times ending with the fudge sauce and candy bits. Refrigerate until ready to serve.

Marsha Underwood

LIME ICE CREAM

4 eggs
1 cup sugar
1 cup white corn syrup
3 cups milk
½ cup lime juice = 1 of those plastic limes
Few drops of green food coloring
2 cups heavy whipping cream

Whip cream, beat eggs, add sugar and beat well. Add corn syrup and mix. Add milk, lime juice and coloring, mix well. Fold in whipped cream. Freeze in ice cream freezer. Makes 3 quarts.

Teresa Pudenz

HOMEMADE ICE CREAM (WITHOUT EGGS)

1 can sweetened condensed milk
1 can evaporated milk
1 pint of whipping cream
1 quart whole milk
1 cup sugar
1 Tbsp. Mexican vanilla

Beat all ingredients together well. Pour into ice cream freezer.

KICK THE CAN ICE CREAM

1 cup cream
¾ cup milk
1 egg
1 tsp. vanilla
½ cup sugar
2 different size cans with lids
Ice

Mix ingredients and place in smaller can. Put lid on small can and set inside of large can. Pack with crushed ice. Put lid on large can. Take turns kicking the can around the yard for 25 min.

COOKIES 'N CREAM

Easy homemade ice cream with Oreo cookies

3 egg yolks
1 14-oz. can sweetened condensed milk
2 Tbsp. water
4 tsp. vanilla
1 cup coarsely crushed cookies
1 pint whipping cream, whipped

Beat egg yolks; stir in condensed milk, water and vanilla. Fold in cookies and whipped cream. Pour into a 2 quart container. Cover and freeze 6 hours or until firm.

3 INGREDIENT TOFFEE FREEZE

1 14-oz. can sweetened condensed milk
1 6-oz. pkg. almond brickle pieces
1 pint whipping cream

Beat cream until soft peaks. Fold in condensed milk and brickle pieces. Transfer mixture to a 9x9" pan. Cover tightly. Freeze 6 hours or until firm. To serve, scoop into individual dessert dishes. Makes 1½ quarts (10-12 servings).

Jeremiah got this from Jane Cartwright

PUMPKIN PIE CAKE

1 29-oz. can pumpkin
1 cup sugar
1 tsp. ground cinnamon
½ tsp. salt
½ tsp. nutmeg
½ tsp. ground ginger
3 eggs
1 12-oz. can evaporated milk
1 pkg. 2 layer size yellow cake mix
1 cup nuts
¾ cup butter, melted

Mix pumpkin, sugar, cinnamon, salt, nutmeg and ginger. Add eggs. Beat lightly until mixture is just combined. Gradually stir in evaporated milk and mix well. Pour into greased 9x13" pan. Sprinkle cake mix over pumpkin mixture; sprinkle with nuts. Drizzle with melted butter. Bake in 350° oven 1-1¼ hours. or until edges are firm and center is almost set. Cool. Store in refrigerator. Makes 12 servings. Nutrition facts per serving: 490 calories, 25g fat, 63g carbohydrates, 92g cholesterol, 525mg sodium.

Vicky

PUMPKIN DESSERT

1½ cup brown sugar
½ Tbsp. cinnamon
½ cup cornstarch
½ tsp. salt
½ tsp. cloves
¼ tsp. nutmeg
6 eggs
2 cups pumpkin
1⅓ cup milk

Mix together brown sugar, cinnamon, cornstarch, salt, cloves, nutmeg. Add 6 eggs, 2 cups pumpkin and milk. Pour into 9x13" greased pan. Bake at 425° for 10 min. Turn down to 350° and finish baking for 40 min. or until inserted knife comes out clean when done. Serve with whipped cream.

Barb Eigenberg

PUMPKIN DESSERT

1 spice cake (reserve 1 cup)
½ cup melted shortening
1 egg

Mix and pat into 9x13" pan. Mix and pour on crust:

3 cups pumpkin pie mix
2 eggs
⅔ cup milk
½ cup brown sugar

Mix:

1 cup cake mix
¾ cup sugar
1 tsp. cinnamon
¼ cup melted butter

Pour over batter. Bake at 350° for 45-55 min.

Joan Giese
from Linda Johnson

REFRIGERATOR DESSERT

1 cup crushed soda crackers
1 cup crushed graham crackers
½ cup melted butter
3 pkg. instant vanilla pudding
2 cups milk
1 pint vanilla ice cream
1 large carton Cool Whip
2 butter brickle candy bars or Butterfingers

Mix soda crackers, graham crackers and butter. put all but ⅔ cup of mixture in a 9x13' pan and refrigerate. Prepare pudding and milk. Add ice cream and beat together; pour over first layer. Spread Cool Whip slightly softened over second layer. Crush candy bars and add to remaining crumble mixture. Sprinkle on top of Cool Whip. Keeps well in refrigerator freezer for days.

Jan Rhubee

COCONUT ANGEL SQUARES

1 prepared angel food cake, cut into ½" cubes
1½ cups cold milk
2 3.4-oz. pkg. instant coconut cream pudding mix
1 quart vanilla ice cream, softened
1 8-oz. carton frozen whipped topping, thawed
¼ cup flaked coconut, toasted

Place cake cubes in a greased 9x13" dish. In a mixing bowl, beat milk and pudding mixes on low speed for 2 min. Add ice cream; beat on low just until combined. Spoon over cake cubes. Spread with whipped topping; sprinkle with coconut. Cover and chill for at least 1 hour. Refrigerate 12-15 servings.

FROZEN TIRAMISU

1 pint coffee flavored frozen yogurt
3 Tbsp. chocolate sauce (such as Hershey's)
1 Tbsp. instant coffee granules
1 8-oz. container frozen light whipped topping, thawed
1 3-oz. pkg. soft lady fingers
1 Tbsp. cocoa powder

Soften yogurt for 10 min. Combine chocolate syrup, coffee granules and 1 Tbsp. warm water in a small bowl. In a large bowl, beat frozen yogurt with ⅔ cup of whipped topping until good spreading consistency. Place half of the lady fingers on bottom of an 8x8" baking dish, spreading to cover as much as possible. Drizzle with 2 Tbsp. of the chocolate mixture. Working quickly, spread with 1 cup of the frozen yogurt mixture. Top with 1 cup whipped topping. Repeat layers (lady fingers, chocolate sauce mixture, frozen yogurt, whipped topping). Dust top with cocoa powder; cover with plastic wrap. Freeze at least 4 hours of overnight. Let soften slightly before serving.

Makes: 9 servings Prep: 10 min Freeze: 4 hours or overnight

Per serving: 198 calories, 5g fat (4g fat) 5g protein, 33g carbohydrates, 0g fiber, 93mg sodium, 49mg cholesterol.

PEANUT BUTTER CREAM DESSERT

2¼ cups cold milk
2 3.3-oz. pkgs. instant white chocolate pudding mix
2½ cups whipped topping
1 8-oz. pkg. cream cheese, softened
½ cup butter
1 cup powdered sugar
1 cup chopped peanut butter filled sandwich cookies

In a bowl, whisk milk and pudding. Mix for 2 min; let stand for 2 min. or until soft set. Fold in pudding mixture. Spoon into an ungreased 9x13" dish. Sprinkle with cookie crumbs. Cover and refrigerate overnight Cut into squares. Yield: 12-15 servings.

BOSTON CREAM PIE

For the golden cake layer:

1 cup cake flour
1 tsp. baking powder
Pinch of salt
4 eggs, room temperature
¾ cup sugar
⅓ cup milk
¼ cup vegetable oil
1 tsp. vanilla extract

Preheat oven to 350°. Cut rounds of parchment to line bottom of 2 9x2" cake pans. Spray bottom (not sides) with nonstick spray; line each pan with parchment. To make golden cake, sift together flour, baking powder and salt 3 times; set aside. In a large bowl, beat eggs and sugar on high speed until light and fluffy, 8 min. Gently fold sifted flour mixture into eggs in two additions, making sure it gets thoroughly mixed. Fold in milk, oil and vanilla until thoroughly mixed. Pour batter into one of the prepared cake pans.

For the chocolate layer:

⅓ cup cake flour
3 Tbsp. unsweetened cocoa powder
½ tsp. baking powder
⅛ tsp. soda
Pinch of salt
2 eggs, room temperature
6 Tbsp. sugar
3 Tbsp. hot brewed coffee
2 Tbsp. vegetable oil
½ tsp. vanilla extract

For the chocolate layer, sift together flour, cocoa powder, baking powder, soda and salt 3 times. In a large bowl, beat eggs and sugar on high speed until light and fluffy, 8 min. Gently fold sifted flour mixture into eggs in two additions. Fold in coffee, oil and vanilla until thoroughly mixed. Pour batter into other cake pan. Bake golden cake 25-30 min; bake chocolate cake 15-18 min. Cake are done when a toothpick inserted in centers comes out clean, and cakes spring back with lightly touched. Cakes will pull away from the sides of pan as they cool. Transfer cakes to rack; cool 10 min. Run a knife around edges then invert cakes onto plates. Remove parchment and invert again onto rack so cakes are right side up. Cool completely. Split golden cake (into 2 layers). Place the bottom half of the golden cake, cut side up, on a cake platter. Top with half of the cold filling (about 1¼ cups), spreading it evenly to the edges of the cake. Carefully place the chocolate layer on top; spread with remaining filling. Top with second golden layer, cut side down; press slightly to stabilize layers. Chill cake for 15-20 min.

For the vanilla rum filling:

2 cups milk
1 Tbsp. sugar
1 vanilla bean, split and scraped
¾ cup sugar
3 Tbsp. cornstarch
Pinch of salt
4 eggs, room temperature
3 Tbsp. unsalted butter
1 Tbsp. light rum (opt.)
1 tsp. vanilla extract

To make filling, bring milk, 1 Tbsp. sugar and vanilla bean to a simmer in a large heavy saucepan; stir to dissolve sugar. Stir together ¾ cup sugar, cornstarch and salt in a small mixing bowl; set aside. Beat the eggs in a large

mixing bowl with an electric mixer on medium speed until light, fluffy and lemon colored, about 3 min. Stir in the sugar/cornstarch mixture. Remove vanilla pod from milk. Whisk ½ cup hot milk into the egg mixture. Add the egg mixture back to the milk in the saucepan and cook over medium heat until thick, 5-8 min. Stir constantly to prevent scorching. Lightly boil filling 1 min. to eliminate starchy taste from the cornstarch. Off the heat, add butter, rum and vanilla; transfer to a bowl. Cover with plastic wrap, pressing wrap on the surface of filling to prevent a skin from forming. Chill.

For the chocolate glaze:

4-oz. of good quality semi-sweet chocolate, finely chopped
⅓ cup heavy cream
1 Tbsp. light corn syrup

For glaze, place finely chopped chocolate in a small bowl. Boil cream and corn syrup, pour over chocolate and whisk until smooth. Pour glaze on top of cake, smoothing with a spatula. Drips down the sides are okay. Yield: 12 servings

Per serving: 397 calories; 19g total fat (8g sat fat), 170 mg cholesterol; 49 carbs; 164 sodium; 1g fiber; 9g protein

FROZEN GRASSHOPPER DESSERT

21 fudge mint cookies (1¼ cups finely chopped)
1 Tbsp. butter, melted
1 quart vanilla or mint chocolate chips ice cream
1 8-oz. container frozen whipped topping, thawed, divided
¼ tsp. peppermint extract (omit this if using mint chocolate chip ice cream)
4 drops green food coloring (opt.) (don't use with mint chip ice cream)
Fresh mint leaves (opt.)

Preheat oven to 350°. Finely chop cookies; place in small bowl, mix in butter; press crumb mixture into bottom of 8 or 9" baking pan. Bake 8 min. Cool completely. Place in freezer. Place ice cream in 2 quart glass bowl and refrigerate for 20 min. until ice cream softens. Remove ice cream from carton into cold bowl. Stir until softened and blended; gently fold in 2 cups of whipped topping, peppermint extract and food coloring if desired. Spread ice cream mixture evenly over cold crust. Cover with aluminum foil; freeze 6 hours or overnight or days ahead.

When ready to serve, let stand at room temperature 10 min. Using cake decorator, decorate each piece with remaining whipped topping, a half of chocolate cookie and a mint leaf. Yield: 9 servings (cut 3x3).

Prep time: 15 min. Cool time: 1 hour, Freeze time: 6 hours or overnight or you can make this dessert days ahead of time.

Nutrients per serving: calories 240, total fat 13g, saturated fat 9g, cholesterol 30 mg, carbohydrate 28 g, protein 3 g, sodium 105 mg, fiber less than 1 g. Diabetic exchanges per serving: 1 starch, 1 fruit, 1½ fat (2 carb, 2 fat)

RASPBERRY REFRIGERATOR DESSERT

2 3-oz. pkg. raspberry gelatin
2 cups boiling water
3 cups fresh or frozen raspberries
2 cups graham cracker crumbs (about 32 squares)
¼ cup packed brown sugar
½ cup butter, melted
1½ cups cold milk
1 3.4-oz. instant vanilla pudding mix
1 8-oz. pkg. cream cheese, softened

In a bowl, combine the gelatin and water; stir until gelatin is dissolved. Fold in the raspberries. Refrigerate for 1 hour or until syrupy. In a small bowl, combine the cracker crumbs, brown sugar and butter. Press into a greased 9x13" dish. In a mixing bowl, beat the milk and pudding mix on low speed for 2 min. In another mixing bowl, beat cream cheese until smooth. Gradually add pudding. Spread over crust. Spoon gelatin mixture over top. Chill until set. Refrigerate leftovers. Yield 12-15 servings.

PEANUT BUTTER CHOCOLATE DESSERT

20 chocolate cream filled chocolate sandwich cookies, divided
2 Tbsp. butter, melted
1 8-oz. pkg. cream cheese, softened
½ cup peanut butter
1½ cups powdered sugar divided
1 (16 oz.) carton frozen whipped topping, thawed, divided
15 miniature peanut butter cups, chopped
1 cup cold milk
1 3.9-oz. instant chocolate fudge pudding mix

Crush 16 cookies; toss with the melted butter. Press onto the bottom of an ungreased 9" square dish. In a mixing bowl, beat the cream cheese, peanut butter and ¾ cup powdered sugar until smooth. Fold in ½ of the whipped topping. Spread over crust. Sprinkle with peanut butter cups.

In another mixing bowl, beat the milk, pudding mix and remaining powdered sugar on low speed for 2 min. Fold in remaining whipped topping. Spread over peanut butter cups. Crush remaining cookies; sprinkle over top. Cover and chill for at least 3 hours. Yield 12-16 servings (cut 4x4).

GOOEY CHOCOLATE CARAMEL FANTASY

2 cups chocolate wafer crumbs (about 38 wafers)
⅓ cup butter, melted
30 vanilla caramels
½ cup caramel ice cream topping
¼ cup whipping cream
2 cups chopped pecans
¾ cup semi-sweet chocolate pieces
¼ cup whipping cream

In a medium mixing bowl, stir together chocolate wafer crumbs and melted butter. Press onto the bottom of a 9" springform pan. Bake in oven for 10 min. Cool slightly on a wire rack. In a heavy medium saucepan, melt caramels in caramel ice cream topping over low heat, stirring often. Stir in the first ¼ cup whipping cream. Remove from heat; stir in nuts. Spread over crust. Cool; cover and chill for 1 hour.

For topping: In a heavy small saucepan, melt chocolate. Remove from heat; stir in remaining whipping cream. Drizzle or spread over caramel-pecan mixture. Cover and chill for at least 1 hour. Yield 12 servings.

Nutrition facts per serving: 457 calories, 29g fat, 51g carb., 27mg chol., 2g fiber, 257 mg sodium.

DELUXE CHEESECAKE

If you've never made a cheesecake, this is a great basic recipe to use. It's rich, dense cheesecake with a sour cream topping that hides any cracks or flaws in the cheesecake top.

1 5⅓-oz. packet graham crackers, crushed (about 1⅔ cups)
6 Tbsp. butter, melted
2 8-oz. pkg. cream cheese, softened
1 cup sugar
3 large eggs
½ tsp. vanilla extract
1 16-oz. container sour cream
3 Tbsp. sugar
½ tsp. vanilla extract

Combine graham cracker crumbs, ¼ cup sugar, and butter; mix well. Press graham cracker crust mixture into an ungreased 10" springform pan; set aside. Beat cream cheese at high speed with an electric mixer until creamy; gradually add 1 cup sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in ½ tsp. vanilla. Pour into prepared crust. Bake at 375° for 35 min. or until cheesecake is set. Beat sour cream at medium speed 2 min. Add 3 Tbsp. sugar and ½ tsp. vanilla, beat 1 more min. Spread over cheesecake. Bake at 400° for 5 min. Cool to room temperature on a wire rack; cover and chill 8 hours. Yield 1 10" cheesecake.

NEW YORK STYLE CHEESECAKE

This classic is a little denser than some cheesecakes. It's great served with canned cherry pie filling or fresh strawberries and whipped cream!

1 cup graham cracker crumbs
3 Tbsp. melted butter
2 Tbsp. sugar
2 8-oz. pkg. cream cheese, softened
½ cup sugar
1 Tbsp. all purpose flour
1½ tsp. vanilla extract
1 large egg
½ sour cream
Garnish: cherry pie filling or fresh strawberries

Stir together first 3 ingredients. Press crumb mixture onto bottom and 1½" up sides of lightly greased 7" springform pan. Bake crust 350° for 8 min. Cool on a wire rack. Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add ½ cup sugar, flour, vanilla and egg and beat just until blended. Pour mixture into prepared crust. Bake at 350° for 50 min. or until center is almost set. Remove cheesecake from oven; cool on a wire rack. Cover and chill 8 hours. Gently run a knife around edge of cheesecake to release sides of pan; garnish, if desired. Yield 1 7" cheesecake.

KAHLUA AND CREAM CHEESECAKE

Crust:

3 cups chocolate cookie crumbs
½ cup butter
3 Tbsp. sugar

Preheat oven to 350°. Mix crust mixture together and press into 9" springform pan. Bake for 5 min. Let cool.

Filling:

24-oz. cream cheese, softened
2 cups sugar
3 eggs
½ cup Kahlua
1 tsp. vanilla
1 cup sour cream
½ cup chocolate chips

Mix together, one step at a time with electric mixer. Pour into pan. Bake for 50-60 min. Leave in oven for 1 hour with oven door open.

Glaze (opt.)

1 cup powdered sugar
¾ cup sour cream
3Tbsp. Kahlua

Prepare glaze. When cheesecake has cooled, spread on top and refrigerate for 6 hours.

Linda Missling

JUNIOR MINT CHEESECAKE

Crust:

2 cups graham cracker or crushed chocolate sandwich cookies
¼ cup sugar
6 Tbsp. butter, melted

For crust, combine crumbs, sugar and melted butter. Press into bottom and up the sides of 9" springform pan.

Filling:

6-oz. Junior mints
3 8-oz. pkg. cream cheese, softened
⅔ cup sugar
3 eggs
1 tsp. vanilla extract

With electric mixer or food processor, combine cream cheese and sugar until smooth. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Pour into crust. Chop cold Junior mints and sprinkle into cheesecake. Bake at 350° for 40-45 min. or until just set. Cool on wire rack, then chill several hours or overnight. Serves 8.

ORANGE CREAM CHEESECAKE

Crust:

2 cups graham cracker crumbs
1 tsp. ground cinnamon
1 tsp. grated orange peel
2 Tbsp. sugar
½ cup butter, melted

Combine graham cracker crumbs, cinnamon, orange peel, sugar and melted butter. press into the bottom of a greased 10" springform pan. Refrigerate for at least 30 min.

Filling:

1 3-oz. pkg. orange Jello
3 8-oz. pkg. cream cheese, softened
1¼ cups sugar
1 5-oz. can evaporated milk
1 tsp. lemon juice
⅓ cup orange juice concentrate
1 tsp. vanilla extract

Prepare Jello according to pkg. directions. Set aside ½ cup at room temperature. Chill remaining Jello until slightly thickened, about 80 min. meanwhile, in a mixing bowl, beat cream cheese and sugar for 2 min. Gradually beat in milk and lemon juice. Beat on medium high speed 2 min. longer. Gradually beat in orange juice concentrate, vanilla and room temperature Jello. Pour over prepared crust and chill.

Topping:

1 cup whipping cream
¼ cup sugar

Beat whipping cream and sugar. Beat in refrigerated Jello. Chill for 30 min. Gently spoon over filling. Refrigerate for 8 hours or overnight. Garnish with orange slices or mandarin oranges (opt.)

WARM FUDGE FILLED CHEESECAKE

½ cup butter, softened
⅓ cup sugar
1 cup all purpose flour
1 Tbsp. vanilla, divided
⅔ cup chopped pistachios
4 8-oz. pkg. cream cheese, softened
1½ cups sugar
4 large eggs
2 cups (12-oz.) semi-sweet chocolate miniature morsels
Sweetened chipped cream (opt.)
Garnish: chocolate shavings

Beat butter at medium speed with an electric mixer until creamy; add ⅓ cup sugar, beating well. Gradually add flour, beating at low speed until blended. Stir in 1 tsp. vanilla and pistachios. Press into bottom and 1½" up sides of a 9" springform pan. Bake at 350° for 12-15 min. or until golden. Cool on a wire rack. Beat cream cheese at medium speed with an electric mixer until light and fluffy; gradually add 1½ cups sugar, beating well. Add eggs, one at a time, beating just until yellow disappears. Stir in remaining 2 teaspoons vanilla. (Do not over mix.) Pour half of the batter into the crust; sprinkle with chocolate morsels to within ¾" of edge. Pour in remaining batter, starting at outer edge and working toward center. Place cheesecake on a baking sheet. Bake at 350° for 1 hour or until set. Cool on wire rack 1 hour. Serve slightly warm with sweetened whipped cream, if desired. Garnish, if desired. Yield: 1 9" cheesecake.

Warm leftover cheesecake slices in the microwave 30 seconds before serving.

FROZEN PEPPERMINT CHEESECAKE

Crushed peppermint candy imbues this no bake cheesecake with holiday spirit.

1¼ cups chocolate wafer crumbs (about 25 wafers)
¼ cup sugar
¼ cup butter, melted
1 8-oz. pkg. cream cheese, softened
1 14-oz. can sweetened condensed milk
1 cup crushed hard peppermint candy
2 cups whipping cream

Stir together first 3 ingredients; press into bottom and 1" up sides of a 9" springform pan. Set aside.

Beat cream cheese at medium speed with an electric mixer until creamy. Gradually add condensed milk, beating until smooth. Stir in candy. Beat whipping cream until soft peaks form; gently fold whipped cream into cream cheese mixture. Pour into prepared pan. Cover and freeze 6 hours or until firm. Gently run knife around edge of cheesecake to release sides of pan; carefully remove pan just before serving. Yield: 1 9" cheesecake.

TURTLE CHEESECAKE

2 cups chocolate wafer crumbs (38 wafers)
¼ cup sugar
⅓ cup butter, melted
3 8-oz. pkg. cream cheese, softened
1¼ cups sugar
4 large eggs
1 8-oz. sour cream
1 Tbsp. vanilla extract
¼ cup butter
1 6-oz. pkg. semi-sweet chocolate morsels
1 12-oz. jar caramel topping
1 cup chopped pecans

Combine first 3 ingredients; stir well. Firmly press mixture into bottom and 1" up sides of a lightly greased 9" springform pan. Bake at 325° for 10 min. Cool in pan on wire rack. Beat cream cheese at medium speed with an electric mixer until creamy; gradually add 1¼ cups sugar, beating well. Add eggs, one at a time, beating after each addition and scraping sides and bottom as needed. Stir in sour cream and vanilla. Pour batter into prepared crust. Bake at 325° for 1 hour and 5 min. (Center will not be completely set). Turn oven off and partially open over door. leave cake in oven 1 hour. Cool completely on a wire rack; cover and chill at least 8 hours. Gently run a knife around edge of cheesecake to release sides of pan; carefully remove pan. Transfer cheesecake to a serving plate.

Melt ¼ cup butter in a small heavy saucepan; add chocolate morsels. Stir over low heat, just until chocolate melts and mixture blends. Spread warm chocolate mixture over cheesecake; chill 15 min. Combine caramel topping and pecans in a small saucepan. Bring to a boil, stirring constantly, over medium heat; boil 2 min. Remove from heat, and cool 5 min. Spread over chocolate; cool completely. Serve immediately or cover and chill. Let stand at room temperature at least 30 min. before serving. Yield 1 9" cheesecake.

CHOCOLATE CHIP CHEESECAKE

3 8-oz. pkg. cream cheese
1 14-oz. can sweetened condensed milk
3 eggs
2 Tbsp. vanilla
1 cup chocolate chips
1 Tbsp. flour

Mix cream cheese and sweetened condensed milk until creamy. Add eggs, one at a time, beating well after each. Add vanilla. Toss ½ cup chocolate chips with 1 Tbsp. flour and add to cheesecake mixture. Sprinkle another ½ cup chips on top of cake. Bake on 300° for approx. 45-60 min., depending on oven. Check often and when set and still a little jiggley in the middle, it's done. Let cool and refrigerate.

Tami Stoever

CHOCOLATE MINT CHEESECAKE

1 cup chocolate wafer crumbs (19 wafers)
2 Tbsp. sugar
3 Tbsp. butter, melted
1 cup (6-oz.) semi-sweet chocolate morsels
1 tsp. peppermint extract
3 8-oz. pkg. cream cheese, softened
⅔ cup sugar
3 large eggs
1 tsp. vanilla extract
3 egg whites
1 7-oz. jar marshmallow cream

Combine first 3 ingredients; press into bottom of a 7" springform pan. Bake at 350° for 10 min. Set aside.

Melt chocolate morsels in a small heavy saucepan over low heat, stirring constantly.

Stir in 1 tsp. peppermint extract; set aside. Beat cream cheese at medium speed with an electric mixer until creamy; gradually add ⅔ cup sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in melted chocolate and vanilla. Pour into prepared pan. Bake at 350° for 50 min. Remove from oven; gently run a knife around edge of pan to release sides, and cool completely in pan on wire rack. Cover and chill 8 hours. Beat egg whites at high speed with an electric mixer until soft peaks form. Gradually add marshmallow cream; beat until stiff peaks form. Gently run knife around edge of cheesecake to release sides of pan; carefully remove pan. Place cheesecake on a baking sheet. Carefully spread egg white mixture over top and sides of cake. Bake at 325° for 25-30 min. or until golden brown. Serve immediately. Yield 1 7" cheesecake.

PEACHES 'N CREAM CHEESECAKE

¾ cup flour
1 3¼-oz. small pkg. regular vanilla pudding mix
1 tsp. baking powder
⅛ tsp. salt
1 egg, beaten
½ cup milk
3 Tbsp. butter
1 29-oz. can sliced peaches
1 8-oz. pkg. cream cheese, softened
½ cup sugar

Combine flour, pudding mix, baking powder, salt, egg, milk and butter in large mixing bowl. Beat at high speed 2 min. Pour into greased 10" deep dish pie plate. Drain peaches well, reserving the liquid. Arrange peach slices decoratively atop the batter. Combine cream cheese, sugar and 3 Tbsp. reserved peach juice in medium bowl; beat with electric mixer at medium speed 2-3 min. until smooth. Carefully spread atop peaches to within 1" of edge of pie plate. Stir 1 Tbsp. sugar with ½ tsp. cinnamon and sprinkle over cream cheese mixture. Bake in preheated 350° oven 35-40 min. or until bottom and sides are golden brown. Cool. Serve warm or chilled. Makes 8-10 servings.

INSTANT WHITE CHOCOLATE CHEESECAKE

1 8-oz. pkg. cream cheese, softened
2 4 serving size pkg. Jello white chocolate flavor instant pudding and pie filling
2 cups cold milk, divided
1 8-oz. Cool Whip whipped topping, thawed
1 6-oz. prepared graham cracker crumb crust

Beat cream cheese and ½ cup of the milk in a large bowl, with a wire whisk until smooth. Add remaining 1½ cups milk and pudding mixes. Beat with wire whisk 1 min. Stir in whipped topping until smooth and well blended. Spoon into crust. Refrigerate 4 hours or until set. Garnish with white chocolate curls made with Baker's chocolate. Store leftover pie in refrigerator. Makes 8 servings.

Prep time: 10 min. Chill: 4 hours.

FROZEN PISTACHIO CHEESECAKE

Two things distinguish this velvety cheesecake: It's frozen rather than baked (except for the crust) and it's made without eggs.

½ cup pistachio nuts
1 cup brown edge wafer cookie crumbs (Pepperidge Farm Chessman butter cookies)
1½ Tbsp. sugar
¼ cup butter, melted
½ cup whipping cream
6-oz. white chocolate, finely chopped (Nestle)
2 8-oz. pkg. cream cheese, softened
⅓ cup sifted powdered sugar
1 tsp. vanilla extract
Garnish: additional pistachio nuts

Position knife blade in food processor bowl; add ½ cup pistachio nuts. Process until chopped. Add wafer cookie crumbs, 1½ Tbsp. sugar and melted butter. Pulse 4-5 times or until blended. Press crumb mixture onto bottom and 1½" up sides of a lighlty greased 7" springform pan. Bake at 350° for 12 min. or until lightly browned. Cool completely on a wire rack.

Bring whipping cream to a simmer in a heavy saucepan over medium heat. Remove from heat and add chopped white chocolate. Let stand 2-3 min. Stir gently with a rubber spatula until smooth. Beat cream cheese and softened butter at medium speed with electric mixer until creamy. Add powdered sugar and beat until light and fluffy. Add melted white chocolate mixture and vanilla; beat 3 min. or until very smooth. Pour batter into prepared crust. Cover and freeze at least 8 hours or up to 1 month.

Let stand at room temperature about 30 min. before serving. Gently run a knife around edge of cheesecake to release sides of pan; carefully remove pan. Garnish cheesecake, if desired. Cut frozen cheesecake with a sharp knife, dipping knife in hot water and wiping it dry between each slice. Yield: 1 7" cheesecake.

PRALINE CRUSTED CHEESECAKE

2 cups crushed shortbread cookies
3 Tbsp. butter, melted
4 pralines, coarsely crumbled
5 8-oz. pkg. cream cheese, softened
1¾ cups sugar
2 Tbsp. all purpose flour
1½ tsp. vanilla extract
4 large eggs
2 egg yolks
⅓ cup whipping cream
1 tsp. lemon rind
2 8-oz. container sour cream
⅓ cup sugar
Garnish: crumbles pralines

Combine cookie crumbs and melted butter. Press onto bottom and up sides of a greased 10" springform pan. Bake at 350° for 8 min. Cool on a wire rack. Sprinkle coarsely crumbled pralines over crust. Beat cream cheese at medium speed with a heavy duty electric mixer until creamy. Gradually add 1¾ cups sugar, flour and vanilla, beating until smooth. Add eggs and egg yolks, one at a time, beating just until yellow disappears. Stir in whipping cream and lemon rind. Pour into crust. Place on foil lined baking sheet. Bake at 350° on lower oven rack 10 min. Reduce oven temperature to 325°; bake 1 hour and 20 min. or until almost set. Cool on a wire rack 1 hour.

Stir together sour cream and ⅓ cup sugar; spread over cheesecake. Bake at 325° for 10 min. Cool on a wire rack. Cover and chill 8 hours. Remove sides of pan. Garnish cheesecake, if desired. Yield: 1 10" cheesecake.

Pralines:

Butter
¾ cup firmly packed light brown sugar
¾ cup granulated sugar
¾ cup half and half
3 Tbsp. butter
1¼ cups coarsely chopped pecans
½ tsp. vanilla extract

Butter bottom of a heavy 3 quart saucepan. Cook brown sugar and next 3 ingredients in a saucepan over low heat, stirring constantly, until sugars dissolve, stir in pecans. Bring to boil over medium heat; cook, stirring occasionally, 6-8 min. or until candy thermometer registers 238° (soft ball stage). Remove from heat. Stir in vanilla; let stand 3 min. Beat with a wooden spoon 3 min. or until mixture begins to thicken. Working rapidly, drop by tablespoonfuls onto wax paper. Let stand until firm. Yield: 1 dozen.

WHITE CHOCOLATE CHEESECAKE WITH STRAWBERRY SWIRL

For the sauce:

10-oz. fresh strawberries, hulled quartered
3 Tbsp. sugar
2 Tbsp. strawberry preserves
Juice of ½ lemon
2 Tbsp. water
2 tsp. cornstarch

Process berries, sugar, preserves and lemon juice for the sauce in a food processor until smooth. Transfer to a saucepan; bring to a boil over medium high heat. Combine water and cornstarch in a small bowl until smooth; whisk into berry mixture. Simmer to thicken slightly about 1 min. Transfer to a bowl, cover and chill until cold.

For the crust:

7 chocolate wafer cookies, crumbled
3 whole graham crackers, crumbled
2 Tbsp. sugar
Pinch salt
3 Tbsp. unsalted butter, melted

Preheat oven to 300° with rack in the center. Coat a 9" springform pan with nonstick spray. Process cookies, crackers, sugar and salt for crust in a food processor until fine. Add butter as machine is running. Pat crumbs on bottom and up sides of pan.

For the cheesecake:

8-oz. white chocolate, chopped
3 8-oz. pkg. cream cheese, room temperature
¾ cup sugar
3 eggs
1 tsp. vanilla
Juice of ½ lemon
¼ cup cold strawberry sauce

Melt white chocolate for the cheesecake over a double boiler and set aside. Blend cream cheese and sugar until smooth, using a mixer and scraping the sides of bowl periodically. Add eggs, one at a time, mixing after each addition. Blend in melted chocolate, vanilla and lemon juice. Pour batter into prepared pan, then drizzle with ¼ cup strawberry sauce. Swirl sauce into batter to create a marbled pattern. Place pan on baking sheet and bake until edges are set and puffed but center is still jiggly, 60-80 min.; do not overbake. Turn off oven, crack door open with a wooden spoon and cool cake inside 1 hour. Remove from oven and cool completely. Cover cake with a towel and chill overnight. Slice cheesecake and serve with remaining strawberry sauce. Yield: 12 servings. Per serving: 443 calories, 31g fat (19g sat); 122mg cholesterol; 36g carbohydrate; 254 mg sodium; 1 g fiber, 8 g protein.

RICH TRUFFLE WEDGES

½ cup butter
6 1-oz. squares semi-sweet chocolate, chopped
3 eggs
⅔ cup sugar
1 tsp. vanilla extract
¼ tsp. salt
⅔ cup all purpose flour

In a microwave or double boiler, melt butter and chocolate; stir until smooth. Cool for 10 min. In a mixing bowl, beat eggs, sugar, vanilla and salt until thick, about 4 min., blend in chocolate mixture. Stir in flour; mix well. Pour into a greased and floured 9" springform pan. Bake at 350° for 25-30 min. or until toothpick inserted near the center comes out clean. Cool completely on a wire rack.

Glaze:

2 1-oz. squares semi-sweet chocolate
2 1-oz. squares unsweetened chocolate
2 tsp. honey
¼ cup butter

Combine glaze ingredients in a small saucepan; cook and stir over low heat until melted and smooth. Cool slightly. Run a knife around the edge of springform pan to loosen; remove cake to a serving plate. Spread glaze over top and sides; set aside.

Sauce:

2 cups fresh or frozen unsweetened raspberries
2 Tbsp. sugar
Whipped cream, fresh raspberries and min (opt.)

For sauce, puree the raspberries in a blender or food processor. Press through sieve if desired; discard seeds. Stir in sugar; chill until serving. Spoon sauce over individual servings. Garnish with whipped cream, fresh raspberries and a sprig of fresh mint if desired. Yield: 12 servings.

CARAMEL KAHLUA SAUCE

1 cup brown sugar
⅔ cup corn syrup
¼ cup butter
1½-oz. evaporated milk
⅛ cup Kahlua

Heat and stir brown sugar, corn syrup and butter in medium saucepan on medium for about 7 min. until butter is melted and mixture is boiling. Boil gently, uncovered for 1 min., without stirring. Remove from heat. Let stand for 5 min. Gradually add evaporated milk and then add the Kahlua. Stir well. Pour into sterile bottles with tight fitting lids. Store in refrigerator for up to 1 month. Stir well before using. Makes about 2 cups. Tastes great over bread pudding, pound cake, ice cream, etc.

Linda Missling

CHEESECAKE TRUFFLE BOMBS

Mini bites of frozen cheesecake dipped in chocolate. Looks impressive, but it's so easy!

Cheesecake batter:

2 8-oz. pkg. cream cheese, softened
¾ cup sugar
3 large eggs
2 tsp. pure vanilla extract
⅓ cup whipping cream
Tiniest pinch salt

Preheat oven to 350°. Line baking sheet with parchment paper. Line an 8x8" or 9x9" pan with parchment paper or foil and spray with nonstick cooking spray. Place pan on prepared baking sheet.

In a food processor, whiz together cheesecake batter ingredients until smooth. Pour into pan. Bake until set, about 30 min. Cake should be firm to touch but not dried out or curling at the sides. Cool well in refrigerator. Cut into small squares (24-32) or scoop out portions of cheesecake using a mini scooper. Place squares or scoops on a parchment paper-lined baking sheet and freeze 1-2 hours. Meanwhile, melt 12-oz. milk chocolate for dipping:

Dipping chocolate:

12-oz. milk chocolate, melted
10-oz. each, semi-sweet chocolate and white chocolate, melted (opt.)

To finish cheesecake truffle bombs, using a fork to assist, dip and turn each frozen cheesecake portion in chocolate. Let set on parchment paper lined baking sheet and then drizzle with melted white or semi-sweet chocolate or some of both, if desired. Freeze and then place in confectionery paper holders, if desired, seal in a zip-loc bag and freeze up to 2 months. Serve frozen or chilled.

FLAN WITH CARAMEL SAUCE

1 cup plus ½ cup sugar
8 egg yolks
1 can sweetened condensed milk
2 13-oz. cans evaporated milk
1 tsp. vanilla

Preheat oven to 325°. Heat 10" pan. Add 1 cup sugar. With back of spoon, press sugar until melted. Pour 2-3 Tbsp. of caramel into 6 ramekins, tilting to cover bottom of ramekins.

Blend egg yolks, milk, and 1/2 cup sugar and vanilla. Pour into ramekins. Place in 1-2" water bath. Bake 45 min. Cool for 1 hour and then unmold.

Linda Missling

HOT FUDGE SAUCE

1 14-oz. sweetened condensed milk
4 1-oz. each semi-sweet chocolate
2 Tbsp. butter
1 tsp. vanilla

In a heavy saucepan, combine the milk, chocolate and butter. Cook and stir over medium low heat until chocolate is melted. Remove from heat and stir in vanilla. Yield: about 1½ cups.

I just microwave it until chocolate is melted and then stir in the vanilla, it's a lot faster.

HOT FUDGE SAUCE - LARGE BATCH

½ cup butter
4 squares of chocolate
1 large can evaporated milk
3 cups sugar
½ tsp. salt

Melt butter and chocolate. Add sugar and milk alternately. Add salt and vanilla. Bring to a boil. Makes 1 quart.

Alice Fuhrman

CHOCOLATE MARSHMALLOW SAUCE

1¼ cups brown sugar
½ cup milk
½ cup cocoa
1 Tbsp. butter
½ tsp. vanilla
1 cup small marshmallows

Combine sugar, milk and cocoa. Heat until well blended. Stir in remaining ingredients. Heat until well mixed and serve.

HOT CARAMEL SAUCE

2 cups white sugar
1 cup brown sugar
1 cup corn syrup
1 cup heavy cream or evaporated milk
1 cup butter
Dash of salt
1 tsp. vanilla

Mix all ingredients and bring to a rolling boil.

PECAN PRALINE SAUCE

1 cup firmly packed brown sugar
½ cup cream or half and half
¼ cup light corn syrup
2 Tbsp. butter
1 tsp. vanilla
1 cup pecans

Combine brown sugar, cream, corn syrup and butter in a saucepan. Cook until thick and smooth, about 10 min. Stir in vanilla and pecans. Yields 2 cups.

BUTTERSCOTCH SAUCE

1½ cups brown sugar
½ cup light corn syrup
¼ cup butter
½ cup whipping cream
1 tsp. vanilla

Heat brown sugar, syrup and butter. Bring to a boil and stir in cream and vanilla.

NEVER FAIL PIE CRUST

3 cups flour
1 tsp. salt
1 cup lard or 1¼ cup shortening
1 egg, beaten
2 tsp. vinegar
5 Tbsp. milk or water

Sift flour with salt and cut lard into it. Combine egg, vinegar and milk or water. Add Tbsp. flour and lard mixture. Makes 2 double pie crusts. Dough will keep in refrigerator if covered well.

Cathy Quade

PIE CRUST FOR 1 PIE

1 cup flour
½ cup shortening
Pinch salt
¼ cup cold milk

Cut shortening into flour and salt. Add milk. Roll out onto floured surface.

GRAHAM CRACKER CRUST

1¼ cups graham cracker crumbs
¼ cup sugar
¼ cup melted butter

Mix ingredients together. Using back of a tablespoon, press firmly on bottom and up the sides of 9-10" pie plate. Bake at 350° 8-10 min.

MERINGUE

8" pie:
2 egg whites
¼ tsp. cream of tartar
¼ cup sugar
¼ tsp. vanilla

9" pie:
3 egg whites
¼ tsp. cream of tartar
6 Tbsp. sugar
½ tsp. vanilla

10" pie:
4 egg whites
¼ tsp. cream of tartar
½ cup sugar
¾ tsp. vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 Tbsp. at a time. Do not underbeat. Beat in vanilla. Mound on pie and bake until lightly browned.

DONNA'S MOM'S APPLE PIE

1 pie:

3 cups fresh apples
¾-1 cup of sugar
¼ tsp. cinnamon
3 Tbsp. flour
¼ cup butter

3 pies:

9 cups fresh apples
2¼-3 cups sugar
¾ tsp. cinnamon
½ cup plus 1 Tbsp. flour
¾ cup butter

Cut apples. Add sugar, cinnamon and flour. Toss until apples are covered. Distribute evenly in pie plate. Cut butter in slices and distribute randomly on top of apples. Put top crust on, seal edges and bake until apples are tender when you stick in a fork and crust is golden brown.

CARAMEL APPLE PIE

Pie Crust:

1¼ cups all purpose flour
⅓ cup butter
4 Tbsp. milk

In a bowl, cut ⅓ cup butter into 1¼ flour with a pastry blender until pieces are the size of peas. Sprinkle 1 Tbsp. milk over the mixture; gently toss with a fork. Repeat moistening the dough, using 3 more Tbsp. milk, 1 Tbsp. at a time, until all dough is moistened. Shape into a ball. On a lightly floured surface, roll dough from center to edges into a 12" circle. Wrap pastry around rolling pin. Unroll into a 9" pie plate. Ease pastry into pie plate. Trim to ½" beyond edge of plate. Fold under pastry; crimp. Don't prick pastry.

Filling:

1 cup sugar
¼ cup all purpose flour
1 tsp. ground cinnamon
6 cups peeled and coarsely chopped Jonathon apples
½ cup caramel apple dip
2 Tbsp. milk
1 cup all purpose flour
½ cup packed brown sugar
½ cup butter

In large bowl, mix sugar, ¼ cup flour and cinnamon. Add the apples and toss to coat. Transfer to pastry lined pie plate. Combine 2 Tbsp. of the caramel apple dip and 2 Tbsp. milk; drizzle over apples. In mixing bowl, combine the 1 cup flour and brown sugar. Cut in ½ cup butter until mixture resembles coarse crumbs. Sprinkle over filling. Cover edge of pie with foil to prevent over browning. Place on baking sheet. Bake in 350° oven 30 min. Drizzle remaining caramel dip over top. Cool pie on wire rack. Makes 8-10 servings.

GREEN APPLE PIE

6 large apples
½ tsp. cinnamon
2 Tbsp. flour
½ cup sugar

Slice apples. Combine ½ tsp. cinnamon, 2 Tbsp. flour and ½ cup sugar. Sprinkle over cut up apples. Toss and coat well. Spoon into unbaked pie shell.

Topping:

½ cup sugar
1½ cups flour
½ cup butter

Combine ½ cup sugar and 1½ cups flour. Cut in ½ cup butter and sprinkle over apples. Bake at 350° for 1 hour. You can also use crumble crust for top and bottom crust and make apple crisp.

Debra R. Miller

FRESH STRAWBERRY OR RASPBERRY PIE

Crust:

½ cup oil
2 Tbsp. milk
1½ cups flour
2 Tbsp. sugar
1 tsp. salt

Mix ingredients together and pat in pie pan. Bake at 375° for 20 min. Cool completely .

Glaze:

1 cup sugar
1½ cup water
2 Tbsp. cornstarch
2 Tbsp. white corn syrup
2 Tbsp. strawberry or raspberry Jello
1 tsp. red food coloring
Dash of salt

Mix sugar and cornstarch in a saucepan or microwave dish. Add water and corn syrup. Boil until thicken or (microwave 2 min. Stir and microwave 2 more min.) Add Jello, food coloring and salt, mix and cool. Arrange fresh fruit on cooled pie crust, pour cooled glaze over fruit. Garnish with Cool Whip.

Note: This is for 1 10" pie. Double it for a 9x13" pan.

Vicky

MOCK RASPBERRY PIE

1 can cherry pie filling
1 can crushed pineapple with juice
¾ cup sugar
1 Tbsp. cornstarch
½ tsp. red food coloring
1 3-oz. raspberry Jello
1 cup chopped pecans
4 chopped bananas

Cook over medium heat until sugar has dissolved and well mixed. Add jello. When cool, add nuts and bananas. Pour into 2 9" baked pie shells. Cover with Cool Whip.

Sharon Caskey

FRESH FRUIT PIE

1 9" pie crust
2 cups fresh peaches, peeled and sliced
2 cups fresh raspberries, cleaned
1 cup half and half
1 egg
⅔ cup sugar
¼ cup flour
½ tsp. cinnamon
¼ tsp. salt

Heat oven to 400°. Place fruit in pie crust and spread evenly. In a small bowl, combine half and half, egg, sugar, flour, cinnamon and salt; stir until sell blended. Pour over fruit. Bake 50 min. or until center is set. Cool and serve. I used sugar substitute in place of sugar and no one even noticed. It was still good!

FRESH PEACH PIE

1 unbaked 9" pastry shell
1 egg white
¾ cup flour
½ cup brown sugar, packed
⅓ cup sugar
¼ cup chilled butter, cut into 6 pieces
6 cups sliced peeled fresh peaches

Beat egg white until foamy; brush over the bottom and sides of the pastry. In a small bowl, combine flour, sugars; cut in butter until mixture resembles fine crumbs. Sprinkle two-thirds into the bottom of the pastry; top with peaches. Sprinkle with remaining crumb mixture. Bake at 375° for 40-45 min. or until filling is bubbly and peaches are tender. Yield: 6-8 servings.

MY MOTHER'S CUSTARD PIE

6-7 Tbsp. butter
½ cup cornstarch
1½ cups sugar
½ tsp. salt
4 cups whole milk
4 egg yolks, beaten
1½ tsp. vanilla

Cream together over low heat, the butter, cornstarch, sugar and salt. Add tiny amounts of milk very slowly, so no lumps form. Stir constantly over medium high heat. Bring just to boil, remove from heat. Add some hot mixture to eggs, stir. Pour egg mixture into milk mixture, stir until blended. Return custard to heat for 2 min. more, stirring constantly. Stir in vanilla. Pour custard into already baked pie shell.

For coconut cream pie, add 1 can coconut. For chocolate cream pie, add 3 squares of unsweetened chocolate. For banana cream pie, add ripe banana slices.

Debbie Hansen

LITTLE COCONUT PIES

Crust:

½ cup plus 2 Tbsp. flour
2 Tbsp. boiling water
⅛ tsp. salt
6 Tbsp. butter

Make a rich pie crust with first 4 ingredients and roll out. Cut into rounds and line muffin tins.

Filling:

¼ cup butter
7/8 cup sugar
1 tsp. vanilla
1 cup coconut
2 eggs
2 tsp. cream

Mix filling ingredients well and fill pastry shells. Bake at 350° until light brown, about 25 min.

Judy Westerman

AMAZING COCONUT PIE

2 cups milk
½ cup Bisquick
¾ cup sugar
4 eggs
¼ cup butter
1½ tsp. vanilla
1 cup Baker's angel flake coconut

Combine milk, sugar, Bisquick, eggs, butter and vanilla in electric blender container. Cover and blend on low speed for 3 min. Pour into greased 9" pie pan. Let stand about 5 min., then sprinkle with coconut. Bake at 350° for 40 min. Serve warm or cool with Cool Whip.

OLD-FASHIONED SOUR CREAM RAISIN PIE

1 16-oz. sour cream
1½ cups sugar
3 Tbsp. all purpose flour
3 egg yolks
1½ cups raisins
3 egg whites
½ tsp. cream of tartar
¾ cup sugar
1 baked 9" pie crust

In saucepan, mix sour cream, 1½ cups sugar, flour, egg yolks and raisins. Cook, stirring constantly over medium heat until thickened and bubbly. For meringue, place the egg whites and cream of tartar in mixing bowl and beat with an electric mixer until soft peaks form. Gradually adding ¾ cup of sugar, 1 Tbsp. at a time, beating on high speed about 4 min. or until stiff peaks form. Pour warm filling into baked pie shell. Spread meringue over filling. Bake in 350° oven for 15 min. Remove and cool on wire rack for 1 hour. Chill 3-6 hours before serving. Cover for longer storage.

Vicky

PECAN PIE

1 cup white corn syrup
1 cup brown sugar
⅓ cup melted butter
3 eggs, beaten
Dash of vanilla
Pinch of salt
1 heaping cup pecans

Mix above ingredients well, pour into unbaked 9" pie shell. Bake at 350° for 45-50 min.

Marsha Underwood

PUMPKIN PIE

1 15-oz. can pumpkin
1 12-oz. can evaporated milk
1 cup of brown sugar
2 eggs
½ tsp. salt
2½ tsp. pumpkin pie spice or 1 tsp. cinnamon and ginger and and ½ tsp. nutmeg and cloves
1 large pie crust in pie pan, not baked

Preheat oven to 350°. In a large bowl, mix brown sugar, salt and spices. Add pumpkin. Blend in eggs and evaporated milk. Pour into unbaked pie shell and bake 50-60 min. or until knife inserted in the center comes out clean. To prepare pumpkin, cut your pie pumpkin in half, clean and bake cut side down at 425° for at least 1 hour.

SCHOOLS PUMPKIN PIE

3 cups pumpkin
3 eggs
1 cup milk
2 Tsp. melted butter
1 cup brown sugar
½ tsp. salt
2½ tsp. pumpkin pie spice

COOL 'N EASY LEMON CHIFFON PIE

1 14-oz. can sweetened condensed milk
⅓ cup lemon juice and yellow food coloring
3 egg whites
¼ tsp. cream of tartar
1 graham cracker crust

In a small bowl, beat egg whites with cream of tartar until stiff but not dry. In a medium bowl, combine sweetened condensed milk, lemon juice and a few drops food coloring; mix well. Fold in egg whites and pour into crust. Chill 3 hours.

BANANA CREAM PIE

3 Tbsp. cornstarch
1⅔ cup water
14-oz. sweetened condensed milk
3 egg yolks, beaten
2 Tbsp. butter
1 tsp. vanilla
3-4 bananas

Dissolve cornstarch in water in pan. Stir in condensed milk and egg yolks. Cook until thickened. Remove from heat and add butter and vanilla. Cool slighlty. Slice bananas over graham cracker crust. Pour pudding over bananas and cover with Saran wrap and refrigerate. Top with real whipped cream. Barb tops with meringue.

Susan Routh and Barb Eigenberg

MACAROON, MACADAMIA BANANA CREAM PIE

Crust:

20 coconut macaroon cookies (such as Manischewitz)
¼ cup macadamia nuts
2 Tbsp. unsalted butter

Heat oven to 350°. Spray a 9" pie dish with nonstick cooking spray. Combine macaroons and macadamia nuts in a food processor. Pulse until ground to crumbs. Add butter and pulse until blended. Press crumbs into bottom and up the sides of prepared dish. Bake for 15 min. Cool.

Filling and Topping:

1⅓ cup low fat milk
1 3.4-oz. box vanilla instant pudding mix
½ tsp. banana extract
2 bananas, peeled and cut into ½" chunks
½ tsp. unflavored gelatin
1 1 cup heavy cream
1 Tbsp. sugar
2 Tbsp. chopped macadamia nuts

In large bowl, whisk milk, pudding mix and banana extract for 1-2 min. until mixture thickens. Fold in banana, pour into crust. Combine 3 Tbsp. water and gelatin in a glass bowl. Let stand 5 min. Microwave for 15 seconds or until melted. Cool to room temperature. Beat heavy cream with mixer until it begins to thicken. Beat in gelatin mixture and then sugar. Beat to stiff peaks, then spread over top of filling. Refrigerate 3 hours then top with chopped nuts. Makes 8 servings.

Per serving: 395 calories, 27 g fat (16 g sat), 4 g protein, 41 g carbohydrate, 6 g fiber, 307 mg sodium, 50 mg cholesterol

COLONIAL INNKEEPERS PIE

⅓ cup real semi-sweet chocolate chips
⅔ cup sugar
½ cup water
¼ cup butter
1½ tsp. vanilla

Melt chocolate and water; add sugar and bring to a boil. Remove from heat. Stir in butter and vanilla. Set aside.

Batter:

1 cup flour
¾ cup sugar
1 tsp. baking powder
½ tsp. salt
½ cup milk
¼ cup shortening
½ tsp. vanilla
1 egg
1 frozen deep dish pie shell
1 6-oz. bag pecan pieces

Sift flour, sugar, baking powder and salt together in medium bowl. Add milk, shortening and vanilla. Beat with electric mixer at medium speed 2 min., scraping bowl occasionally. Add egg; beat 2 more min. Pour into frozen shell. Stir chocolate sauce and carefully pour over batter. Sprinkle with pecan pieces. Bake in preheated oven 350° oven 55-60 min. or until toothpick comes out clean. Cool before cutting into wedges. Garnish with whipped cream. 8 servings.

PEANUT BUTTER FUDGE PIE

¼ cup corn syrup
2 Tbsp. brown sugar
3 Tbsp. butter
2½ cups Rice Krispies cereal
½ cup creamy peanut butter
½ cup fudge sauce
6 Tbsp. corn syrup
1-2 quarts vanilla or vanilla-fudge-swirl ice cream
½ cup chopped peanuts
1 cup fudge sauce

For crust, in medium saucepan, place the ¼ cup corn syrup, brown sugar and butter. Cook over medium heat until mixture boils. Remove from heat. Add rice cereal and gently stir until combined. Press into bottom and up the sides of a buttered 10" pie plate. Let cool.

In a medium saucepan, combine the creamy peanut butter, the ½ cup fudge sauce and 6 Tbsp. corn syrup. Heat and stir the mixture until it's smooth. Spread this mixture on top of the cooled crust. Place in the freezer for 2-3 hours or until it's firm. Scoop ice cream into the pie. Freeze for about 4 hours or overnight until it's firm. Sprinkle evenly with half of the peanuts. Spread the remaining 1 cup of fudge sauce over the chopped peanuts. Sprinkle with the remaining peanuts. Store the pie in the freezer. Before serving, let soften slightly at room temperature. Serves 8.

CARAMEL PECAN CHEESECAKE PIE

18 squares graham crackers, finely crushed
¼ cup sugar
⅓ cup melted butter
1 cup pecan halves
2 8-oz. pkg. cream cheese, softened
½ cup packed brown sugar
2 tsp. vanilla
2 eggs
¼ cup prepared caramel topping

Mix graham cracker crumbs, sugar and melted butter; press on bottom and sides of 9" pie plate. Finely chop and toast ½ cup pecans; sprinkle evenly on the bottom of pie crust and set aside. Blend cream cheese, brown sugar and vanilla with mixer until creamy. Blend in eggs until smooth; pour into prepared crust. Place remaining pecan halves in circle around edge. Bake at 325° for 40-45 min. Cool on wire rack. Chill at least 4 hours. Carefully drizzle caramel topping over cheesecake before serving. Yield: 8 servings.

PEANUT ICE CREAM PIE

1½ cups graham cracker crumbs (about 24 squares)
¼ cup sugar
⅓ cup butter, softened
1 quart vanilla ice cream, softened
½ cup light corn syrup
⅓ cup chunky peanut butter
⅔ cup dry roasted peanuts

In a bowl, combine the cracker crumbs, sugar and butter; press onto the bottom and up the sides of an ungreased 9" pie plate. Spoon half of the ice cream into crust. In a small bowl, combine the corn syrup and peanut butter; spoon half over ice cream. Sprinkle with half of the peanuts. Repeat layers. Freeze until firm. Yield 6-8 servings.

PEANUT BUTTER AND FUDGE PIE

½ cup creamy peanut butter
¼ cup honey
1 quart vanilla ice cream, softened
9" graham cracker pie crust
½ cup cashews, chopped and divided
½ cup jar fudge topping, warmed
Garnish: whipped topping, additional warmed fudge topping and chopped cashews

Combine peanut butter and honey; stir in ice cream. Spoon half of ice cream mixture into pie crust; sprinkle with half of the cashews. Drizzle half of the fudge topping over cashews; spoon remaining ice cream mixture over top. Sprinkle with remaining cashews and drizzle with remaining fudge topping. Freeze about 8 hours or until firm. Garnish with whipped topping, additional warmed fudge topping and chopped cashews if desired. Serves 6-8.

MOCHA PIE

1 18-oz. tube refrigerated chocolate chip cookie dough
1 3-oz. pkg. cream cheese, softened
2 Tbsp. milk
1 7-oz. jar marshmallow cream
1 Tbsp. instant coffee granules
1 Tbsp. hot water
1 8-oz. carton frozen whipped topping, thawed
2 Tbsp. chocolate syrup, divided
3 Tbsp. chopped walnuts

Cut cookie dough in half widthwise; let one half stand at room temperature for 5-10 min. to soften (save the other half for another use). Press dough onto the bottom and up the sides of an ungreased 9" pie plate. Bake, uncovered at 375° for 11-12 min. or until lightly browned. Cool on a wire rack.

In a large mixing bowl, beat cream cheese and milk until smooth. Add the marshmallow cream; beat until blended. Dissolve coffee granules in water. Fold the coffee, whipped topping and 1 Tbsp. chocolate syrup into the cream cheese mixture. Pour into cooled crust. Chill for 1 hour. Just before serving, sprinkle with nuts and drizzle with remaining chocolate syrup. Yield: 6-8 servings.

CANDY BAR PIE

1 8-oz. cream cheese, softened
1 8-oz. carton frozen whipped topping, thawed
4 Butterfinger candy bars (2.1-oz. each)
1 prepared graham cracker crust (9")

In a small mixing bowl, beat the cream cheese until smooth. Fold in whipped topping. Crush the candy bars (I freeze them and crush with a rolling pin); Fold 1 cup into cream cheese mixture. Spoon into crust. Sprinkle with remaining candy bar crumbs. Refrigerate for 2-4 hours before slicing. Yield: 6-8 servings.

Cakes

RECIPE FOR HAPPINESS CAKE

Take a couple of good deeds
A measure of thoughtfulness
A heaping tablespoon of consideration
A sizable portion of forgiveness

Mix thoroughly with tears of joy and seeds of faith. Blend daily into your life, baked with the warmth of love. Served with a blessing and a smile to make a life full of peace and happiness.

A GOOD WEDDING CAKE

4 lbs. of love
1 lb. butter of youth
1/2 lb. good looks
1 lb. of sweet temper
1 lb. blindness for faults
1 lb. of self-forgetfulness
2 Tbsp. of sweet argument
1 lb. if good humor
1 lb. of wit
1 pint of rippling laughter
1 wine glass of common sense
1 oz. modesty

Put the love, good looks and sweet temper into a well furnished house. Beat the butter of youth to a cream and mix together with blindness of faults. Stir the pound of wit and good humor into the sweet argument, and then add the rippling laughter and common sense. *Work together until everything is well mixed, and bake gently forever.*

GRAVEYARD CAKE "A HALLOWEEN TREAT"

2 cups all-purpose flour
2 cups sugar
1 tsp. soda
½ tsp. salt
1 cup butter
¼ cup cocoa
½ cup sour cream
2 eggs
1 cup water

In a mixing bowl, combine flour, sugar, soda and salt; set aside. In a saucepan, combine butter, water and cocoa; bring to a boil over medium heat. Add to flour mixture; beat well. Beat in sour cream and eggs. Pour into a greased 9x13x2" baking pan. Bake at 350° for 35-38 mins. Or until toothpick inserted near the center comes out clean. Cool on a wire rack for 5 mins.

Frosting:

¼ cup butter
3 Tbsp. milk
2 Tbsp. cocoa
2 cups powdered sugar
½ tsp. vanilla
18 cream-filled chocolate sandwich cookies
9 cream-filled oval vanilla sandwich cookies
1 cup whipped topping
Pumpkin candies, gummy worms

In a saucepan, combine butter, milk and cocoa, bring to a boil. Remove from heat; stir in sugar and vanilla. Pour over warm cake. Crumble chocolate cookies; sprinkle over frosting while still warm. Cool completely. For tombstones, using icing to decorate vanilla cookies with words or faces; place on cake. For ghosts, make mounds of whipped topping; using icing to add eyes and mouths as desired. Refrigerate for at least one hour. Just before serving, add pumpkins and gummy worms.
Yield: 16 servings.

BUTTERCREAM FROSTING

½ cup Crisco
½ cup butter
1 lb. powdered sugar (3½-4 cups)
Pinch of salt
2 Tbsp. milk
1 tsp. vanilla or almond extract

Mix in mixer. Great for decorating cakes and cut out cookies.

Vicky

COOL WHIP ICING

¼ cup powdered sugar
1 (3.4-oz.) pkg. vanilla instant pudding
1 cup cold milk
8-oz. Cool Whip

Beat first 3 ingredients and let stand for 5 min. Fold in Cool Whip.

COCONUT PECAN FROSTING (FOR GERMAN CHOCOLATE CAKE)

1 small can evaporated milk
½ cup brown sugar, packed
½ cup white sugar
½ cup butter
1 tsp. vanilla
3 egg yolks, slightly beaten
1⅓ cups coconut
1 cup chopped pecans

Combine milk, sugars, butter and vanilla in saucepan. Bring to a full boil, stirring constantly. Remove from heat. Quickly stir small amount of hot mixture into egg yolks; then back into hot mixture. Return to boil, stirring constantly. Remove from heat. Pour through sieve before stirring in coconut and pecans; cool. Spread between and on top of German chocolate layers.

COCONUT PECAN FROSTING

1 cup evaporated milk or half & half
1 cup sugar
3 egg yolks
1 cup butter
1 tsp. vanilla
1 cup thin flaked coconut
1 cup chopped pecans

Put in a saucepan, cook over medium heat 12 minutes stirring constantly until mixture thickens. Add coconut and pecans. Beat until cool and of spreading consistency.

Verna Olson

ORANGE CRUSH CAKE

1 cup shortening
¼ cup margarine
2¾ cups sugar
5 eggs
3 cups plain flour
1 cup Orange Crush orange soda
1 tsp. orange flavoring
1 tsp. vanilla

Cream shortening, margarine and sugar. Add eggs, one at a time, mixing well after each. Add Orange Crush, alternating with sifted flour. Add flavorings. Put into greased and floured tube pan. Bake at 325° for 1 hour and 10 min.

Orange cream cheese frosting:

¼ cup margarine
1 (3-oz.) pkg. cream cheese
1 cup powdered sugar
1 tsp. orange flavoring
½ tsp. vanilla

Cream margarine and cream cheese. Add powdered sugar and flavorings. Spread over warm cake.

KD Nelson

ORANGE DREAMSICLE CAKE

1 lemon cake mix
1 pkg. orange Kool-Aid mix
2 small pkg. orange Jello
1 small instant vanilla pudding
1 8-oz. Cool Whip

Make cake as directed on box and add Kool-Aid. Bake as directed on box in 9x13" cake pan. Mix 1 box of Jello as directed on the box. When cake has cooled, poke holes and pour Jello on top. Chill. Topping: mix 1 cup of milk, 1 vanilla pudding and 1 box of orange Jello. Mix it well so the Jello is mostly dissolved and fold the Cool Whip.

Paula Derickson

SOUR CREAM FILLED CAKE

1 white cake mix

Bake cake as directed on box. Cool.

Filling:

1 cup sour cream
4 egg yolks
1 cup sugar
2 Tbsp. flour
Nuts (opt.)

Mix sour cream, egg yolks, sugar and flour in a saucepan until thick. Spread on cooled cake.

Frosting:

1 cup sugar
2 egg whites
¼ cup boiling water
2 Tbsp. white corn syrup

Put ingredients in double broiler and mix with electric mixer until it forms peaks. Spread on top of filling layer.

Vonna McCloud

LEMON ANGEL FOOD CAKE

1 cup prepared angel food cake
1 cup heavy whipping cream
1 can (15¾-oz.) lemon pie filling
1 Tbsp. powdered sugar

In a small mixing bowl, beat cream until it begins to thicken. Add sugar and beat until stiff peaks form. Place pie filling in a bowl and fold in whipped cream. Split cake into 2 horizontal layers. Place bottom layer on a serving plate; top with 1 cup of the lemon mixture. Top with the second cake layer, frost top and sides of cake with remaining lemon mixture. Chill for 15 min. or until serving time. 10-12 servings.

Vicky

LEMON CAKE

1 white cake mix
1 3-oz. pkg. lemon Jello
4 eggs
½ cup oil
¾ cup cold water

Mix above ingredients together. Bake at 350° for 25 min. or until done. Poke fork holes in warm cake. Drizzle with ½ cup ReaLemon juice mixed with 2 cups powdered sugar.

Jennifer Gillis

POPPYSEED LEMON CAKE

1 box yellow cake mix
1 box instant lemon pudding
4 eggs
½ cup oil
1 cup warm water

Beat well. Add 3 Tbsp. poppy seeds. Bake 30 min. at 350°.

Frosting:

3 oz. cream cheese
½ stick margarine
1 Tbsp. milk
1 tsp. vanilla
2 cups powdered sugar

Linda Johnson

LEMON SHEET CAKE

1 pkg. (18¼ oz.) lemon cake mix
4 eggs
1 can (15¾ oz.) lemon pie filling
1 pkg. (3-oz.) cream cheese, softened
½ cup butter, softened
2 cups powdered sugar
1½ tsp. vanilla

In a large mixing bowl, beat the cake mix and eggs until well blended. Fold in pie filling. Spread into greased 15x10x1" baking pan. Bake at 350° for 18-20 min. or until a toothpick inserted near the center comes out clean. Cool on a wire rack. In a small mixing bowl, beat cream cheese, butter and powdered sugar until smooth. Stir in vanilla. Spread over cake. Store in refrigerator. Yield: 30-35 servings.

PEACHES AND CREAM CAKE

1 French vanilla cake mix
4 cups sliced fresh peaches (6-7 med. sized)
1 Tbsp. flour
1 cup sugar
1 pint whipping cream

Prepare cake mix according to package directions and pour into a greased 9x13" cake pan. Put peach slices over the batter, then the flour over the peaches, then the sugar and pour the whipping cream over all. Bake at 350° for one hour.

Cosette Fester

COCONUT CREAM CAKE

1 pkg. regular white cake mix
1 cup flaked coconut
1⅓ cup water
2 egg whites
1 (8½-oz.) can cream of coconut (not coconut milk)
1 (12-oz.) carton whipped topping

Combine cake mix, coconut, water and egg whites. Beat 2 min. on high speed. Reduce to low and beat 1 min. Pour batter into greased and floured 9x13x2" pan. Bake at 350° for 25-30 min. Cool cake in pan 10 min. Poke holes in top of cake (I use large two-tined fork). Stir cream of coconut and pour over cake while still warm. Let cool and spread whipped topping over cake. Sprinkle with additional coconut. Cover and chill at least 4 hours.

Tami Stoever

CAKE MIX ITALIAN CREAM CAKE

1 (18¼-oz.) white cake mix
1 (3½-oz.) pkg. instant vanilla pudding
1½ cups water
4 eggs
½ cup canola oil
1 cup chopped pecans or walnuts
2 cups flaked coconut

Preheat oven to 350°. In a large mixer bowl, add the cake mix, vanilla pudding, water, eggs and oil. With electric mixer, Beat for 2 min. at med. Speed. Fold in the chopped nuts and coconut. Pour the batter into a 9x13" pan that has been sprayed with non-stick cooking spray or lightly greased and floured. Bake for 45 min. or until toothpick inserted off center comes out clean. Cool completely before frosting.

Frosting:

3 Tbsp. butter, softened
6-oz. cream cheese, softened
1-2 Tbsp. cream
2½ cups confectioners' sugar
1½ cups flaked coconut

In a med. Sized mixer bowl, blend the butter and cream cheese. Add the confectioners' sugar and enough cream to make it a smooth spreading consistency. Frost cake with frosting and sprinkle with coconut.

Tami Stoever

ITALIAN CREAM CAKE

1 stick margarine
½ cup Crisco
2 cups sugar
5 egg yolks
2 cups flour
1 tsp. soda
1 cup buttermilk
1 tsp. vanilla
1 small bag flake coconut
1 cup chopped nuts
1 cup maraschino cherries
5 egg whites, stiffly beaten

Cream margarine and Crisco well. Add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda and add to mixture alternately with buttermilk. Add vanilla. Add coconut, nuts and cherries to mixture. Fold in stiffly beaten egg whites. Grease and flour two round pans or 9x10" pan. Bake at 350° for 45-60 min. Cool 20 min. before removing from pan. Frost.

Frosting:

1 8-oz. cream cheese
½ stick margarine
1 tsp. vanilla
3½ cups powdered sugar

Doris Nelson

HAWAIIAN SUNSET CAKE

1 pkg. (18¼-oz.) white or orange cake mix
1 pkg. (3.4-oz.) instant vanilla pudding mix
1 pkg. (3-oz.) orange jello
4 eggs
1½ cups milk
½ cup vegetable oil

In a large mixing bowl, combine the first six ingredients; mix well. Pour into three greased and floured 9" round baking pans. Bake at 350° for 25-30 min. or until toothpick inserted near the center comes out clean. Cool for 10 min. before removing from pans to wire racks to cool completely.

Filling:

1 can (20-oz.) crushed pineapple, drained
2 cups sugar
1 pkg. (10-oz.) flaked coconut
1 pkg. (8-0z.) sour cream
1 carton (8-oz.) frozen whipped topping, thawed
Toasted coconut (opt.)

In a bowl, combine the pineapple, sugar, coconut and sour cream. Remove one cup to another bowl; set aside. Place one cake on a serving plate; top with a third of the remaining pineapple mixture. Repeat layers twice. Fold whipped topping into the reserved pineapple mixture. Spread over top and sides of cake. Sprinkle with toasted coconut if desired. Refrigerate. Yield 12-16 servings.

SILVER WHITE CAKE

⅔ cup white sugar
⅔ cup butter at room temperature
1½ cup whole milk
½ tsp. almond extract
2½ cup cake flour or white flour sifted to make 2¼ cup
3½ tsp. baking powder (aluminum-free)
⅔ tsp. sea salt
Whites of 5 large eggs

Combine white sugar and butter. Add milk and almond extract and stir carefully. Sift together cake flour, baking powder and sea salt. Beat the egg whites. Combine above ingredients and fold together thoroughly but do not over beat. Line three layer pans with parchment paper and pour in the batter mix evenly into each. Bake in preheated 350° oven until toothpick comes out clean when inserted. One cake layers are cool, remove from pans and frost between and over. Keep in refrigerator until ready to serve. Garnish with fresh raspberries or strawberries.

Frosting:

1 pkg. cream cheese at room temperature
½ cup butter at room temperature
½ tsp. lemon extract or vanilla extract if you prefer
½ cup whipping cream
Powdered sugar

Combine cream cheese, butter and lemon or vanilla extract thoroughly. Beat whipping cream until stiff. Combine above with enough powdered sugar to make a stiff frosting.

PATRIOTIC CUPCAKES

1 (18½-oz) white cake mix
½ tsp. blue food coloring
½ tsp. red food coloring
1 (16-oz.) can vanilla frosting
Red, white and blue sprinkles

Prepare cake batter according to package directions. In a small bowl, combine 1⅓ cups batter and blue food coloring. In another bowl, combine 1⅓ cups batter and red food coloring. Leave remaining batter plain. Fill paper-lined muffin cups with 2 Tbsp. red batter, 2 Tbsp. plain batter and 2 Tbsp. blue batter. Bake at 350° 20-24 min. or until toothpick comes out clean. Cool for 10 min. before removing from pans to wire racks to cool completely. Frost with vanilla frosting; decorate with sprinkles. Yield: 1½ dozen.

SMALL LAZY DAY CAKE

¼ cup butter, softened
⅔ cup sugar
1 egg
1 tsp. vanilla
1½ cup flour
2 tsp. baking powder
¼ teaspoon milk
¾ cup milk

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into a greased 8" square baking pan. Bake at 350° for 30 min. or until toothpick inserted near the center comes out clean.

Topping:

1½ cups flaked coconut
½ cup packed brown sugar
5 Tbsp. whipping cream
1½ tsp. vanilla

Combine topping ingredients. Spread over warm cake. Broil 3-5" from the heat for 3-5 min. or until golden brown. Ready in one hour or less. Yield: 9 servings.

Vicky

LETHA'S LAZY DAY CAKE

4 eggs
2 cups sugar
2 cups flour
⅓ tsp. salt
2 tsp. baking powder
2 Tbsp. melted butter
1 tsp. vanilla
1 cup milk

Beat eggs well; beat in sugar. Add flour, salt and baking powder. Add the milk and butter which have been heated together; add while very hot. Add vanilla and pour in greased and floured 9x13" cake pan. Bake at 350° for 35-40 mins.

Topping:

6 Tbsp. butter
¾ cup brown sugar
4 Tbsp. milk or cream
1 cup coconut
½ cup chopped walnuts

Heat together until butter is melted. Top cake. Immediately slip under broiler; broil until it is as brown as you desire.

MOCO CAKES

4 eggs
1¾ cups sugar
1 tsp. vanilla extract
1¾ cups all-purpose flour
3 tsp. baking powder
½ tsp. salt
1 cup milk
¼ cup butter, melted

In a mixing bowl, beat the eggs, sugar and vanilla until thick and lemon-colored, about four min. Combine the flour, baking powder and salt; add to egg mixture. Beat on low speed just until combined. Add the milk and butter; mix well. Pour into greased 9x13x2" cake pan. Bake at 350° for 30-35 min. or until toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into squares. Cover and freeze overnight.

Frosting:

2 lb. powdered sugar (about 7½ cups)
⅔ cup milk
2 tsp. vanilla extract
⅛ tsp. salt
6 cups finely chopped peanuts

In a mixing bowl, combine powdered sugar, milk, vanilla and salt; beat until smooth. Frost the top and sides of frozen cake squares; roll in peanuts. Place on wire racks to dry. Yield: 2 dozen. Rod and Jim love these! You can also use from scratch angel food cake.

COCONUT SNOWBALL CAKES

Make basic buttermilk batter as in following recipe. Fold in 1½ cups coconut. Fill 10 greased extra large muffin tins ¾ full and bake at 350° for 18-20 min., until a toothpick inserted in the center comes out clean. Cool in tins on racks for five min., then turn out onto racks to cool completely. Freeze (in batches if necessary) in a parchment or waxed paper-lined tray for 20 min. (This will make them easier to frost.) When you're ready to frost, remove cupcakes from the freezer.

Cream cheese frosting:

½ cup unsalted butter, softened
12-oz. cream cheese, softened
1 tsp. pure vanilla extract
2 cups powdered sugar
1½ cups flaked coconut
Red or rose-pink food coloring

Combine the butter, cream cheese, vanilla and sugar in a large bowl and beat well with an electric mixer until smooth and spreadable. Add a drop of food coloring and blend well to make a light pink frosting. To make snowballs, remove cupcakes from freezer and spread a thick, even layer of frosting all over them (tops, sides and bottoms). Then freeze them on the parchment-lined tray for at least 30 min. or up to a day. Remove and spread a second, thick, even layer of frosting over the cupcakes. Sprinkle or roll in coconut generously (approximately ½ cup per cupcake). With flaky coconut and cream cheese frosting, these little pink coconut cakes are perfect for bridal and baby showers and all-girl entertaining!

BASIC BUTTERMILK CAKE

¾ cup (1½ sticks) unsalted butter, softened
1½ cups sugar
3 large eggs, at room temperature
2 cups flour
1 tsp. baking powder
1 tsp. soda
1 cup buttermilk at room temperature
1½ tsp. vanilla

Arrange the rack at the middle of the oven and preheat to 350°. Butter cake pans and line bottoms with parchment or wax paper, butter the paper. (If you are making cupcakes, fill cups with paper liners or butter them.) Beat the butter and sugar in a large bowl with an electric mixer for five min. at med. Speed until light and fluffy. Beat in eggs, one at a time. Scrape the bowl and beaters and beat well to incorporate. Sift the flour with the baking powder and soda. Add a quarter of the flour mixture to the butter-egg mixture, then add vanilla an ⅓ of the buttermilk. Repeat, beginning and ending with the flour mixture and scraping well after each addition. Pour the batter into prepared pans and spread to edges with a spatula. Bake 25-30 minutes, or until a toothpick inserted in the center comes out clean. Cool in pans on wire rack; remove parchment or wax paper and cool completely before frosting or glazing. Makes two 8" round layers, two dozen cupcakes, one 9x13x2" cake, two 8" square layers or 10 large muffin-sized cakes.

Chocolate frosting:

18-oz. (1 12-oz. pkg. + 1 cup) semisweet chocolate chips
1½ cups heavy cream
1 Tbsp. unsalted butter, at room temperature
A pinch of salt

Place chips in a medium metal bowl. Bring cream just to a boil in a medium saucepan over med. Heat. Pour over chips and add butter and salt. Whisk until chips are melted and frosting is smooth and spreadable. Cool until barely warm before frosting the cake. Place one cake layer on a plate or cake stand. Spread with about ¾ cup frosting. Top with the second layer. Spread the remaining frosting over the top and the sides. Note: if the frosting cools completely and thickens, place it in the metal bowl, over a pan of barely simmering water and whisk contents until smooth.

Caramel glaze:

¾ cup brown sugar
1½ cups heavy cream
1½ Tbsp. unsalted butter
Pinch salt

In a med. Saucepan over med. Heat, stir with a wooden spoon and bring to a simmer; then reduce heat slightly. Simmer for seven min., stirring frequently, until glaze is thickened. Cool until barely warm. Pour about half of the glaze over the top of the cake and spread edges with a spatula. Drizzle remaining glaze over cut pieces of cake when serving.

PEANUT BUTTER AND JELLY CUPCAKES

Make the basic buttermilk cake from previous recipe. Line two muffin tins (½ cup size) with paper liners. Fill cups ¾ full (you may have a little batter left). Bake cupcakes 15-18 min. or until done. Cool in pan on wire rack for two min. Then turn the cupcakes out on a rack to cool completely before frosting (at this point, cupcakes can be frozen for 2-3 weeks).

Peanut butter frosting:

½ cup creamy peanut butter
2 Tbsp. unsalted butter, softened
3 Tbsp. heavy cream
2 cups powdered sugar (sifted if lumpy)
¼ cup grape jelly

Note: Don't use natural-style peanut butter because the frosting's consistency will not be as smooth. Beat the peanut butter and butter until smooth, either in a large bowl or using an electric mixer. Add the cream and sugar and beat until creamy. Then frost cupcakes and, with your fingertip, scoop out a small amount of frosting from the center of each cupcake. Place jelly in a glass dish and heat in microwave approximately one min. until softened. Place ½ tsp. jelly in center of each cupcake.

PEANUT BUTTER SHEET CAKE

2 cups flour
2 cups sugar
1 tsp. soda
½ tsp. salt
1 cup water
¾ cup butter
½ cup chunky peanut butter (don't use reduced fat or generic brands)
¼ cup vegetable oil
2 eggs
½ cup buttermilk
1 tsp. vanilla

In a large mixing bowl, combine flour, sugar, soda and salt; set aside. In a saucepan bring water and butter to a boil; stir in peanut butter and oil until blended. Add to dry ingredients; mix well. Combine eggs, buttermilk and vanilla; add to peanut butter mixture. Mix well. Pour into a greased 15x10x1" baking pan. Bake at 350° for 16-20 min. or until toothpick inserted near the center comes out clean.

Glaze:

⅔ cup sugar
⅓ evaporated milk
1 Tbsp. butter
⅓ cup chunky peanut butter
⅓ cup miniature marshmallows
½ tsp. vanilla

Combine sugar, milk and butter in a saucepan. Bring to a boil, stirring constantly; cook and stir for two min. Remove from heat; stir in the peanut butter, marshmallows and vanilla until marshmallows are melted. Spoon over warm cake and carefully spread over the top. Cool completely.
Yield: 20-24 servings.

PEANUT BUTTER CUPCAKES

1 pkg. (18¼ oz.) white cake mix
18 miniature peanut butter cups
1⅓ cups prepared vanilla frosting
2 Tbsp. creamy peanut butter

Prepare cake mix according to package directions. Spoon about two Tbsp. of batter into each paper-lined muffin cup. Place a peanut butter cup in each; fill ⅔ full with remaining batter. Bake at 350° for 20-25 min. or until lightly browned and a toothpick inserted into cupcakes comes out clean. Cool for 10 min. before removing to a wire rack to cool completely. In a bowl, stir together the frosting and peanut butter until smooth. Frost cupcakes. Yield: 1½ dozen.

COOKIES 'N CREME CAKE

1 (18.25-oz) Pillsbury Moist Supreme Classic White Cake mix
1¼ cups water
⅓ cup oil
4 egg whites
1 cup coarsely crushed Oreo cookies
1 (16-oz.) can Pillsbury Creamy Supreme Vanilla frosting or make your own frosting recipe below

Heat oven to 350°. Spray bottom of 13x9" pan with nonstick cooking spray. Prepare cake as directed. With spoon, stir in cookies. Pour batter into greased pan. Bake for 32-36 min. or until toothpick inserted in center comes out clean. Cool one hour or until completely cooled.

Frosting:

4-4½ cups powdered sugar
½ cup shortening
¼ cup milk
1 tsp. vanilla

Frost with frosting and garnish with additional cookies. Cake can also be baked in to 8" or 9" pans. Bake 27-31 min. in 9" pans; 32-36 min. in 8" pans. Cool 15 min. Remove from pans. Cool completely before frosting. The frosting recipe is enough for a layer cake.

Hillary Missling

MAPLE NUT CAKE

2½ cups sifted cake flour
¾ cups sugar
3 tsp. baking powder
1 tsp. salt
¾ cup brown sugar
½ cup salad oil
¾ cup cold water
2 tsp. maple flavoring
1 cup egg whites (8 eggs)
½ tsp. cream of tarter
1 cup chopped nuts
5 egg yolks

Sift flour, sugar, baking powder and salt into mixing bowl. Stir in brown sugar. Make a hole in dry ingredients. In this order, add: oil, egg yolks, water and flavoring. Beat until smooth. Combine egg whites and cream of tarter in large bowl. Beat until they form very stiff peaks. Fold in egg batter in thin streams. Fold in nuts. Bake 325° for 55 min. then at 350° for 10-15 min. Let cool.

MAPLE SUGAR CAKE

½ cup butter (no substitutes),
1¼ cups brown sugar, packed
3 eggs
½ cup maple syrup
¼ cup milk
¼ cup sour cream
1 tsp. maple flavoring
2½ cups cake flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ tsp. ground cloves
¼ tsp. each ground allspice, nutmeg and mace

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. In a bowl combine syrup, milk, sour cream and maple flavoring. In another bowl, combine flour, baking powder, soda, salt, cloves, allspice, nutmeg and mace; add to creamed mixture alternately with syrup mixture. Pour into two greased and floured 9" round baking pans. Bake at 350° for 20-25 min. or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire rack to cool.

Maple sugar frosting:

6 Tbsp. butter (no substitutes), softened
1½ tsp. maple flavoring
4½ cups powdered sugar
½-¾ cup sour cream
Chopped walnuts (opt.)

In a mixing bowl, cream butter and maple flavoring. Gradually beat in powdered sugar; add enough sour cream to achieve spreading consistency. Spread frosting between layers and over top and sides of cake. Sprinkle with walnuts if desired. Store in refrigerator. Yield: 12-14 servings.

CHOCOLATE TWINKIE CAKE

2½ cups flour
2 cups sugar
5 Tbsp. cocoa
1 tsp. baking powder
¼ tsp. salt
1 cup salad oil
2 eggs
2 tsp. soda dissolved in 1 cup hot water
1 tsp. vanilla
1 cup buttermilk

Mix first five ingredients. Add next five. Bake cupcakes 20 min. and cake 35-40 min. Cool and fill.

Filling:

½ cup sugar
⅔ cup Crisco
1 Tbsp. water
⅓ cup milk
¼ tsp. salt
1 tsp. vanilla

Beat well for five min. Add ½ cup powdered sugar and beat well.

Frosting:

1 cup sugar
½ cup oleo
¼ cup milk

Bring to a rolling boil, add ½ cup chocolate chips.

CHOCOLATE COOKIE SHEET CAKE

2 sticks of butter
1 cup hot water
2 cups sugar
2 cups flour
4 Tbsp. cocoa
2 eggs
1 tsp. cinnamon
1 tsp. soda
½ cup buttermilk
1 tsp. vanilla

Bring butter and water to a boil. Cool slightly and pour over sugar, flour and cocoa. Blend well and add eggs, cinnamon, soda, buttermilk and vanilla. Pour into greased and floured 10x15" cookie sheet. Bake at 350° for 25 min. Frost while warm.

Frosting:

1 stick butter
1 Tbsp. cocoa
⅓ cup milk
2 cups powdered sugar
1 tsp. vanilla
1 cup nuts, chopped

Bring butter, cocoa and milk to a boil. Remove from heat and add powdered sugar, vanilla and nuts. Mix well and spread on cake.

SUPER-MOIST CHOCOLATE MAYO CAKE

1 box (18-0z.) chocolate cake mix
1 cup Hellmann's or Best Foods Real Mayonnaise
1 cup water
3 eggs
1 tsp. ground cinnamon (opt.)

Preheat oven to 350°. Grease and lightly flour two 9" round cake pans or, prepare cake mix as above in 13x9" baking pan and bake 40 min. or until toothpick inserted in center comes out clean; set aside. In large bowl, with electric mixer on low speed, beat cake mix, mayonnaise, water, eggs and cinnamon for 30 seconds. Beat on med. Speed, scraping sides occasionally, 2 min. Pour batter into prepared pans. Bake 30 min. or until toothpick inserted in centers comes out clean. On wire rack, cool 10 min.; remove from pans and cool completely. Sprinkle, if desired, with confectioners sugar or fill and frost. Prep time: 5 min., cook time: 30 min. Serves 12. Variations: Pecan coconut topped cake: combine 1 cup flaked coconut, ⅔ cup firmly packed brown sugar and ½ cup chopped pecans, then sprinkle over cake batter in 13x9" baking dish before baking. Black Forest chocolate cake: do not flour baking pan. Evenly spread 2 cans (21-oz. each) cherry pie filling over bottom of 13x9" baking pan, top with prepared cake batter and bake 1 hour or until toothpick inserted in center comes out clean. Cool completely. Turn upside down onto serving platter. Decadent chocolate lava cake: combine 2 pkg. (3.4-oz. each) instant pudding, 2 cups water, 2 cups milk and ⅓ cup sugar until blended, then pour over cake batter in 13x9" baking pan. Bake 1 hour or until toothpick inserted along edge comes out clean and serve warm. Yellow mayonnaise cake: substitute 1 box (18-oz.) yellow cake mix for chocolate cake mix. Nutrition information per serving: calories 340, calories from fat 210, total fat 23g, saturated fat 4g, trans fat 0g, cholesterol 60mg, sodium 500mg, total carbohydrate 32g, dietary fiber 1g, protein 4g.

COUNTRY BUTTER CREAM RIBBON CHOCOLATE FUDGE CAKE

1 8-oz. pkg. cream cheese, softened
1 egg
¼ cup sugar
3 Tbsp. milk
2 Tbsp. butter, softened
1 Tbsp. cornstarch
½ tsp. vanilla extract
4 (1-oz.) pkg. unsweetened chocolate
½ cup butter, softened
2 cups sugar
2 eggs
2 cups all-purpose flour
1 tsp. baking powder
½ tsp. soda
¼ tsp. salt
1⅓ cups milk
1 tsp. vanilla extract
Fudge frosting

Combine cream cheese, 1 egg and ¼ cup sugar in medium mixing bowl; beat at high speed with an electric mixer until smooth. Gradually add 3 Tbsp. milk and next 3 ingredients, beating well. Set aside. Cream ½ cup butter; gradually add 2 cups sugar, beating well at medium speed. Add 2 eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda and salt; stir well. Add flour mixture to creamed mixture alternately with 1⅓ cups milk, beginning and ending with flour mixture. Mix after each addition. Heat chocolate packets in hot water and stir in. Add vanilla. Spread ½ of chocolate batter into greased and floured 9x13x2" baking pan. Spoon reserved cream cheese mixture evenly over chocolate batter, top with remaining half of chocolate batter. Bake at 350° for 55-60 min. or until wooden toothpick inserted in center comes out clean. Let cool completely in pan on a wire rack. Spread frosting over completely cooled cake. Yield: 15 servings.

Fudge frosting:

2 (1-oz. squares unsweetened chocolate (or 2 1-oz. pkgs. chocolate)
¼ cup butter
3½ cups sifted powdered sugar
⅓ cup milk
1 tsp. vanilla extract

Melt chocolate and butter, cool a bit and add powdered sugar and milk, beating at medium speed with an electric mixer until smooth. Stir in vanilla. Yield: 2 cups.

TURTLE CAKE

1 German chocolate cake mix
14-oz. caramels
½ cup evaporated milk
¾ cup butter
1 cup chocolate chips
1 cup chopped pecans
Frosting
Heath bar chips (opt.)

Mix German chocolate cake mix according to directions on box and pour half of the batter into a 9x13" cake pan, bake at 350° for 15 min. Melt the caramels with the evaporated milk and butter, spread this mixture over the half of batter baked above. Sprinkle with chocolate chips and pecans. Pour remaining batter into pan and bake for 20 min. Cool completely. Frost and sprinkle with Heath bar chip, if desired.

DOUBLE FUDGE FANCI FILL CAKE

1 pkg. devils food cake
3 eggs
1 cup water
⅓ cup oil

Mix all together. Pour ½ of batter into greased and floured 9x13" pan.

Filling:

¼ cup sugar
1 Tbsp. cornstarch
2 Tbsp. butter
2 Tbsp. milk
½ tsp. vanilla
8-oz. softened cream cheese
1 egg

Mix filling together, beat at highest speed until smooth and creamy. Pour filling over first ½ of cake, spread to cover. Pour remaining batter over filling. Bake at 350° for 35 min. or until toothpick comes out clean. Cool completely and frost with chocolate frosting (can). Store in refrigerator. (Pillsbury Fudge Frosting Supreme is best frosting.)

Rhonda Hansen

CAKE IN A MUG

4 Tbsp. flour
2 Tbsp. cocoa
3 Tbsp. milk
4 Tbsp. sugar
1 egg
3 Tbsp. oil
3 Tbsp chocolate chips (opt.)

Mix in large coffee mug. Mix well. Microwave 2½ min. Cool and turn on plate.

EARTHQUAKE CAKE

1 cup chopped pecans
1 cup shredded coconut
German chocolate cake mix
½ cup melted butter
1 8-oz. pkg. cream cheese
3½ cups powdered sugar

Sprinkle pecans and coconut on bottom of 9x13" pan. Mix cake as directed on the box. Pour over pecans and coconut. Combine butter and cream cheese, add powdered sugar. Drop by dollops over top of cake. Bake 45-55 min. at 350°. Top crust will crack like an earthquake. Do not frost. Can serve with dollop of Cool Whip.

BETTER THAN SEX CAKE

1 chocolate cake mix
1 12-oz. bottle caramel fudge ice cream topping
1 14-oz. can sweetened condensed milk
1 12-oz. Cool Whip, thawed
2-3 Heath bars, frozen

Prepare cake mix according to pkg. directions. Bake in a 9x13" cake pan as directed. Remove from oven, poke holes with end of wooden spoon. Pour sweetened condensed milk on top, the pour caramel topping on top of that. Cool in refrigerator 2-3 hours. Top with whipped topping. Sprinkle crushed candy bars on top.

Rhonda Hansen

GRANDMA GRAY'S BETTER THAN SEX CAKE

1 yellow cake mix
1 med. can crushed pineapple
1 cup sugar
A bit of cornstarch
1 pkg. vanilla instant pudding
1½ cups cold milk
8-oz. Cool Whip
1 cup coconut (opt.)

Bake the cake mix according to pkg. instructions. Cool. Cook crushed pineapple, sugar and cornstarch until thickened. Spread this cooled mixture over the cake. Beat the pudding with milk. Fold in Cool Whip. Spread over pineapple. Refrigerate 12-24 hours before servings. Stays great for days in refrigerator. Grandma doesn't know why they call it better than sex cake. She says "cheese and crackers or anything would be better than that." I can still see this little 89-year-old telling us.

OATMEAL CAKE

1 cup oatmeal
½ cup butter
1½ cup boiling water
2 eggs
1 cup brown sugar
1½ cups flour
1 cup white sugar
1 tsp. nutmeg
½ tsp. salt
1 tsp. soda

Combine oatmeal, butter and boiling water. Let this stand 20 min. Add remaining ingredients. Mix together. Put topping on and then bake in 9x13" greased pan at 350° 30 min.

Topping:

1 cup nutmeats
1 cup coconut
6 Tbsp. butter
½ cup brown sugar
¼ cup cream

Put topping on before baking.

Barb Eigenberg

GERMAN APPLE CAKE WITH HOT BUTTER SAUCE

4 large eggs
1 cup oil
2 cups sugar
3 cups flour
1 tsp. soda
¼ tsp. salt
2 tsp. cinnamon
4 cups raw chopped apples
½ cup chopped nuts

Beat eggs until light and fluffy, add oil, sugar, flour, soda, salt, cinnamon, raw apples and nuts. Mix and bake 60 min. in bundt pan or 50 min. in 9x13" pan.

Butter sauce:

1 cup sugar
1 cup half and half
¼ cup melted butter

Boil sugar, half and half and melted butter for 10 min. or more.

Vicky

PUMPKIN CAKE ROLL

3 eggs
⅔ cup pumpkin
¾ cup flour
1 tsp. baking powder
½ tsp. salt
1 cup chopped walnuts
1 cup sugar
1 tsp. lemon juice
2 tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg

Beat eggs five minutes on high speed, gradually add sugar. Stir in pumpkin and lemon juice. Add flour, cinnamon, baking powder, ginger, salt and nutmeg. Spread batter in greased and floured jellyroll pan. Sprinkle with walnuts. Bake 15 min. at 375°. Invert immediately on dish towel sprinkled with powdered sugar. Roll up towel and let cool.

Frosting:

1 cup powdered sugar
¼ cup margarine
6-oz. cream cheese
½ tsp. vanilla

Beat frosting ingredients and spread on cake. Reroll without towel. Cover and chill.

Rhonda Hansen

PRALINE PUMPKIN TORTE

¾ cup packed brown sugar
⅓ cup butter (no substitutes)
3 Tbsp. whipping cream
¾ cup chopped pecans

Cake:

4 eggs
1⅔ cups sugar
1 cup vegetable oil
2 cups cooked or canned pumpkin
¼ tsp. vanilla
2 cups flour
2 tsp. baking powder
2 tsp. pumpkin pie spice
1 tsp. soda
1 tsp. salt

In a heavy saucepan, combine brown sugar, butter and cream. Cook and stir over low heat until sugar is dissolved. Pour into two well-greased 9" round baking pans. Sprinkle with pecans; cool. In mixing bowl, beat eggs, sugar and oil. Add pumpkin and vanilla. Combine dry ingredients; add to pumpkin mixture and beat just until blended. Carefully spoon over brown sugar mixture. Bake at 350° for 30-35 min. or until toothpick inserted near the center comes out clean. Cool for five min.; remove from pans to wire racks to cool completely. Place on cake layer, praline side up on a serving plate.

Topping:

1¾ cups whipping cream
¼ cup powdered sugar
¼ tsp. vanilla
Additional chopped pecans

In a mixing bowl, beat cream until soft peaks form. Beat in sugar and vanilla. Spread ⅔ over cake. Top with second cake layer and remaining whipping cream. Sprinkle with additional pecans if desired. Store in refrigerator. Yield: 12-14 servings.

FRESH APPLE CAKE

2 cups flour
1⅓ cups sugar
¾ tsp. soda
¾ tsp. salt
½ tsp. ground cinnamon
1 cup vegetable oil
2 eggs slightly beaten
1½ tsp. vanilla
2 cups chopped, peeled baking apples
⅔ cup chopped walnuts or pecans

In a mixing bowl, combine flour, sugar, soda, salt and cinnamon. Combine oil, eggs and vanilla; add to dry ingredients and beat well. Fold in apples and nuts (batter will be thick). Spread into two greased 8" round cake pans. Bake at 350° for 35-40 min. or until cake tests done; cool.

Frosting:

5 Tbsp. all purpose flour
1 cup milk
1 cup butter, softened
2 cups powdered sugar
1 tsp. vanilla extract
¼ tsp. salt
1-1¼ cups chopped walnuts
Red food coloring (opt.)

For frosting, combine flour and milk in a saucepan. Bring to a boil; cook and stir one minute. Set aside, uncovered at room temperature for 20 min. In a mixing bowl, cream butter, sugar and vanilla. Add salt and cooked flour mixture; beat until smooth. If you wish to write on the cake frosting, reserve ¼ cup and tint with red food coloring; set aside. Use remaining frosting to frost between layers and on top and sides of cake. If desired, use the red frosting and a round decorators tip to add "Happy Birthday" on top. Carefully press nuts around sides. Store in the refrigerator. Yield: 12-16 servings.

APPLE WALNUT CAKE

1⅔ cups sugar
2 eggs
½ cup vegetable oil
2 tsp. vanilla
2 cups all-purpose flour
2 tsp. soda
1½ tsp. cinnamon
1 tsp. salt
½ tsp. nutmeg
4 cups chopped, unpeeled apples
1 cup walnuts

In a mixing bowl, beat sugar and eggs. Add oil and vanilla; mix well. Combine flour, soda, cinnamon, salt and nutmeg; gradually add to sugar mixture, mixing well. Stir in apples and walnuts. Pour into a greased 9x13" cake pan. Bake at 350° for 50-55 min. or until cake tests done. Cool on wire rack.

Frosting:

2 3-oz. pkg. softened cream cheese
3 Tbsp. butter, softened
1 tsp. vanilla
1½ cup powdered sugar

Beat cream cheese, butter, and vanilla in a mixing bowl. Gradually add powdered sugar until the frosting has reached desired consistency. Frost cake. Yield: 16-20 servings.

FROSTED APPLESAUCE CAKE

1 cup white sugar
1 cup brown sugar
½ cup butter
1 egg
2 cups flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
2 cups applesauce
2 tsp. baking soda
1 cup chopped nuts and/or 1 cup raisins (opt.)

Cream together sugars and butter in a large bowl. Stir in egg. Set aside. Mix together in another bowl the flour and spices. In another bowl combine applesauce and soda. Let if foam up. Add flour mixture and applesauce mixture to sugar mixture in two batches. Fold in nuts and raisins. Pour into a greased and floured 9x13" pan. Bake at 350° for 45 min.; test for doneness. Cool cake thoroughly before frosting.

Frosting:

½ cup butter
1 cup brown sugar
¼ cup milk
2 tsp. maple flavoring
1¾-2 cups powdered sugar

Heat together butter, milk and sugar until well combined; cool. Add powdered sugar and maple flavoring, add enough powdered sugar to spreading consistency. Spread on cooled cake. (Frosting recipe can be halved.)

APPLE CAKE IN A JAR

⅔ cup shortening
2⅔ cup white sugar
4 eggs
1 tsp. ground cinnamon
½ tsp. ground nutmeg
1½ tsp. salt
2 tsp. soda
2 cups flour
⅔ cup water
3 cups grated apple
⅔ cup raisins
⅔ cup chopped walnuts

Preheat oven to 325°. Lightly grease the insides of eight straight-sided wide mouth pint canning jars. Sift together flour, soda, salt, nutmeg and cinnamon, set aside. Cream shortening and sugar until fluffy. Add eggs and beat well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars ½ full of batter being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake for 45 min. Meanwhile, sterilize the lids and rings in boiling water. As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cake cools. Jars should be eaten or kept in the refrigerator for up to a week. Yields 8 pint wide mouth jars.

CARAMEL NUT CAKE IN A JAR

2 cups packed brown sugar
⅔ cup white sugar
1 cup butter, softened
4 eggs
⅔ cup milk
1 tsp. vanilla extract
3½ cups all-purpose flour
1 tsp. baking powder
2 tsp. soda
1 tsp. salt
1 cup chopped walnuts

Sterilize six (one pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 min. Keep the lids and rings in the hot water until needed. Preheat oven to 325°. Dry jars and let them come to room temperature. Grease inside of jars well. In a medium bowl, sift together the flour, baking powder, soda and salt. Set aside. In a large bowl, cream sugars and butter with an electric mixer. Add eggs and mix well. Add milk and vanilla and mix well. Add flour mixture and blend with a large spoon. Gently fold in nuts. Place one cup batter into each jar. Wip any batter from rim. Bake for 50 min. or until toothpick inserted deep into the center of the cake comes out clean. Make sure jar rims are clean. While jars are still hot, place lids on jars and screw rings on tightly. Jars seal as they cool. Keep in refrigerator for prolonged storage.

PINEAPPLE UPSIDE-DOWN CAKE

Large can of pineapple slices
6 Tbsp. butter
1 cup brown sugar
Maraschino cherry halves
1 yellow cake mix

Drain pineapple and save the juice. Melt butter and add two Tbsp. reserved juice. Place in pan and sprinkle with brown sugar. Arrange pineapple slices and place ½ cherries in the center of each ring. Prepare cake mix following package instructions but use remaining juice plus enough water to equal required amount called for on pkg. Pour batter into pan. Bake 25-30 min. Let stand 5 min. Invert.

TOP ME TWICE CAKE

1 cup sugar
2 cups flour
1 tsp. salt
1 tsp. soda
2 eggs
1 tsp. vanilla
1 13½-15-oz. can crushed pineapple, undrained

Combine sugar, vanilla and eggs. Beat for two min. with mixer. Add flour, salt, soda and pineapple. Beat for one min. Pour into greased 9x13" pan.

½ cup brown sugar
1 cup coconut
½ cup chopped pecans
½ cup light cream
½ cup sugar
½ tsp. vanilla

Sprinkle first topping of brown sugar, coconut and pecans. Bake at 350° for 45-50 min. Just before cake is done, prepare sauce using light cream, ½ cup sugar and vanilla. Pour over warm cake; cool before serving. Can serve with whipping cream.

CARROT CAKE

2 cups sugar
1½ cup oil
4 eggs beaten
3 cups flour
2 tsp. soda
2 tsp. baking powder
¼ tsp. salt
2 tsp. cinnamon
½ cup chopped nuts
2 cups blended carrots or 2 junior baby food

Mix sugar, oil and eggs together well. Add flour, soda, baking powder, salt, cinnamon, mix and add carrots and nuts. Bake in greased and floured 9x13" pan at 350° fpr 35-40 min. Cool and frost.

Frosting:

½ cup butter
8-oz. cream cheese
3½ cups powdered sugar
1 cup nuts
1 tsp. vanilla

Vicky

RASPBERRY BUTTER CAKE

1 cup flour
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
6 Tbsp. butter, softened
½ cup sugar
1 egg
⅔ cup sour cream
2 Tbsp. lemon juice
1 tsp. vanilla
¾ cup fresh raspberries

Preheat oven to 325°. Spray 8" springform pan with cooking spray. Whisk flour, baking powder, soda and salt in med. bowl. Beat butter and sugar in large bowl at med. speed 3-4 min. until creamy and light in color. Beat in one egg at low speed. Beat in sour cream, lemon juice and vanilla until combined. Beat in flour mixture just until incorporated. Spoon butter into pan; sprinkle ¾ cup raspberries, pressing gently into batter. Bake 25-30 min. or just until top feels firm when lightly touched.

Topping:

2 (3-oz.) pkg. cream cheese, softened
1 cup powdered sugar
2 eggs
1 tsp. vanilla
2 cups fresh raspberries

Beat cream cheese and powdered sugar in large bowl at low speed until smooth. Beat in two eggs and vanilla. Slowly pour topping over partially baked cake. Bake 25-35 minutes or until edges look firm and center moves slightly when pan is tapped but doesn't ripple as if liquid. Cool completely in pan on wire rack. Sprinkle with 2 cups berries before serving. (Cake can be made one day ahead.) Cover and store in refrigerator. Would be good with strawberries.

RASPBERRY CRUMB CAKE

⅔ cup sugar
¼ cup cornstarch
¾ cup water
2 cups fresh or frozen raspberries
1 tbsp. lemon juice

In a saucepan, combine sugar, cornstarch, water and raspberries. Bring to a boil over med. heat; boil for five min. or until thickened, stirring constantly. Remove from heat; stir in lemon juice. Cool.

Crust:

3 cups flour
1 cup sugar
1 Tbsp. baking powder
1 tsp. salt
1 tsp. ground cinnamon
¼ tsp. ground mace
1 cup cold butter
2 eggs
1 cup milk
1 tsp. vanilla

In a bowl, combine the first six crust ingredients. Cut in butter until mixture resembles coarse crumbs. Beat eggs, milk and vanilla; add to crumb mixture and mix well. Spread ⅔ of the mixture into a greased 9x13x2" baking pan. Spoon raspberry filling over crust to within 1" of the edges. Top with remaining crust mixture.

Topping:

½ cup flour
½ cup sugar
¼ cup cold butter
¼ cup sliced almonds

Combine flour and sugar; cut in butter until crumbly. Stir in almonds. Sprinkle over the top. Bake at 350° for 50-55 min. or until lightly browned. Yield: 12-16 servings.

RASPBERRY OR STRAWBERRY CAKE

1 18½-oz. white cake mix with with pudding
1 10-oz. pkg. frozen raspberries, undrained, thawed
1 3-oz. pkg. raspberry jello
4 eggs
¼ cup vegetable oil
¼ cup hot water

In a large bowl, combine dry cake mix and gelatin. Add raspberries with juice, eggs, oil and water. Beat until well blended, about three min. Pour into a greased 9x13" pan. Bake at 350° for 30-35 min. Cool.

Frosting:

1 10-oz. pkg. frozen raspberries, undrained, thawed
1 12-oz. carton whipped topping, thawed

In a small bowl, fold raspberries and juice into whipped topping. Spread over cooled cake. Refrigerate at least 2 hours before serving and store in refrigerator. Variation: Betty Krahn increases water and oil to ½ cup each and she uses sweetened strawberries instead of raspberries. JoAnne Hansen increases oil to ⅔ cup and only uses half of the strawberries in the cake. For the frosting she uses the other half of the strawberries and 1 box powdered sugar, 1 tsp. vanilla and ¼ cup soft butter.

CRANBERRY CAKE

⅓ cup butter
1 cup sugar
1 egg
1½ cup flour
½ tsp. soda
pinch of salt
½ cup sour milk

Mix in order. Beat with mixer. Add 2 cups whole cranberries. Bake at 350° for 45 min. Serve warm with sauce.

Sauce:

1 cup cream
½ cup butter
½ cup milk
½ cup brown sugar
½ Tbsp. vanilla
Thicken with cornstarch

Barb Eiginberg

CRUMB CAKE

2 cups brown sugar
2 cups flour
½ cup butter
1 egg
1 cup buttermilk
1 tsp. soda
1 cup chopped pecans
1 tsp. vanilla

Mix brown sugar, flour and butter together. Take out ¾ cup for topping. Add egg, buttermilk, soda, pecans and vanilla. Mix well. Pour batter into 9x13" cake pan and top with ¾ cup of remaining crumbs and bake at 350° for 30 min.

BANANAS 'N CREAM CAKE

3 cups flour
1½ tsp. soda
½ tsp. salt
4 large ripe bananas, mashed
2½ cups sugar
1½ cups butter, softened
3 eggs
⅓ cup orange juice
1½ tsp. vanilla extract
¼ tsp. ground allspice

Sift flour, soda and salt together and set aside. Cream bananas, sugar and butter. Add eggs one at a time, beating well after each addition. Mix in orange juice, vanilla and allspice. Add flour mixture and beat at med. speed two min., scraping bowl frequently. Spread batter in sprayed 9x13" pan. Bake in preheated 325° oven 55-60 min. or until toothpick inserted in center comes out clean. Cool on wire rack,

Icing:

1 8-oz. Cool Whip
1 8-oz. sour cream
1 8-oz. cream cheese, softened
½ cup sugar

Combine ingredients and beat until smooth. Spread cooled cake with icing and garnish with sweetened banana chips.

GIVE ME S'MORE LAYER CAKE

½ cup shortening
¼ cup butter
1 cup sugar
3 eggs
1 tsp. vanilla extract
2¾ cups graham cracker crumbs
3 tsp. baking powder
1 can (12-oz.) evaporated milk

Line two 9" round baking pans with waxed paper and grease the paper. Set aside. Cream the shortening, butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine cracker crumbs and baking powder; add to the creamed mixture alternately with milk, beating well after each addition. Transfer to prepared pans. Bake at 350° for 18-22 min. or until toothpick inserted near the center comes out clean. Cool 10 min. before removing from pans to wire racks to cool completely.

Marshmallow frosting:

4 egg whites
1 cup sugar
½ tsp. cream of tarter
1½ tsp. vanilla extract
1½ cups miniature semisweet chocolate chips, divided

Combine the egg whites, sugar and cream of tarter over low heat. With a hand mixer, beat on low speed for one minute. Continue beating over low heat on low speed until frosting reaches 160°, about 8-10 min. Pour in large bowl; add vanilla. Beat on high until stiff peaks form, about seven min. Place cake layer on serving plate; spread with ⅔ cup frosting and sprinkle with ½ of the chips. Top with remaining cake layer. Frost top and sides of cake; sprinkle with remaining chips.

WATERGATE CAKE

1 white cake mix
1 cup oil
3 eggs
1 cup 7-Up
1 box pistachio pudding
1 cup nuts

Bake in a 9x13" pan 30-35 min. Cool and frost.

Frosting:

1 envelope Cool Whip
1 box pistachio pudding, don't use all the milk

HOLIDAY CAKE

1 pkg. white cake mix
1 Nestles chocolate bar, grated
½ cup cream de menthe
½ cup cream
Whipped cream

Mix ½ chocolate bar and cake mix as directed on pkg.; bake. When cool, poke holes on top with a fork and pour on crème de menthe mixed with the cream. Frost with whipped cream. Sprinkle other ½ candy bar and crushed candy canes on top.

COCONUT CHOCOLATE BUNDT CAKE

4 eggs
¾ cup vegetable oil
¾ cup water
1 tsp. vanilla
1 chocolate cake mix (18¼-oz.)
1 pkg. (3.9-oz.) instant chocolate pudding

Beat eggs, oil, water and vanilla. Add the cake and pudding mixes; beat five min. Pour three cups batter into a greased and floured bundt pan.

Filling:

2 cups flaked coconut
⅓ cup sweetened condensed milk
¼ tsp. almond extract

Combine coconut, milk and almond extract; mix well and drop by spoonfuls onto batter in pan. Cover with remaining batter. Bake for 350° for 50-60 min. or until toothpick inserted near the center comes out clean. Cool for 15 min. in pan. Invert on plate. Frost when cool.

Frosting:

1 (16-oz.) can chocolate frosting

Vicky

BUTTER PECAN BUNDT CAKE

1 butter pecan cake mix
4 eggs
1 pkg. instant coconut pudding
½ cup oil
⅛ cup poppyseeds
1 cup hot water

Mix above ingredients for four min. Bake in greased and floured bundt pan at 350° for 35-40 min. or until done. Cool in pan 10-15 min. before removing from pan. Remove from pan and glaze.

Glaze:

1 Tbsp. butter
1 Tbsp milk
Vanilla
Powdered sugar

Microwave ingredients until you get the right consistency.

Doris Nelson

PUMPKIN PECAN BUNDT CAKE

1 pkg. spice cake mix
1 cup canned pumpkin
½ cup oil
1 pkg. vanilla or butterscotch instant pudding
3 eggs
1 tsp. cinnamon
½ cup water
½ cup chopped pecans

Preheat oven to 350°. Combine first seven ingredients. Beat at medium speed for five minutes. Fold in pecans. Bake in greased and floured bundt pan 40-45 min. cool 10-15 min. in pan. Turn out on plate. Glaze if you want.

Vicky

PUMPKIN BUNDT CAKE

3 cups cake flour (not self-rising)
3 tsp. baking powder
2½ tsp. pumpkin pie spice
1 cup (2 sticks) unsalted butter, softened
1½ cups sugar
1¼ cups solid-pack pumpkin puree
3 eggs
1 tsp. vanilla extract
1 cup milk

Heat oven to 350°. Lightly coat bundt pan with nonfat cooking spray. In a med.-sized bowl, stir together flour, baking powder and pumpkin pie spice. In a large bowl, beat the butter and sugar until light and fluffy. Beat in pumpkin, eggs and vanilla. Into the pumpkin mixture, alternately beat in flour mixture and milk. Pour into prepared pan. Bake 57 min. or until toothpick inserted in the center comes out clean. Cool in the pan for 10 min. Remove cake to wire rack and cool completely.

Glaze:

4-oz. reduced-fat cream cheese
½ cup powdered sugar
4 Tbsp. milk
1 tsp. grated lemon zest
¼ tsp. fresh lemon juice
¼ tsp. vanilla

Beat together cream cheese, powdered sugar, milk, lemon zest, lemon juice and vanilla in a medium bowl until well blended and a good glazing consistency. Pour glaze over top of cake, letting it drip down the sides. 16 slices. Per slice: 312 calores; 15g fat (9g sat.), 5g protein; 41g carbohydrates; 1g fiber; 129mg sodium; 77mg cholesterol.

PISTACHIO BUNDT CAKE

1 white cake mix
1 instant pistachio pudding mix
½ cup water
½ cup orange juice
½ cup oil
4 eggs
¾ cup Hersheys syrup

Mix all ingredients together. Put ⅔ of mixture in a greased and floured bundt pan. Add ¾ cup Hersheys syrup to other ⅓ of batter. Put on top of other mixture. Bake at 350° for 40 min. or until toothpick comes out clean. Frost.

Chocolate glaze:

1-oz. unsweetened chocolate
1½ Tbsp. butter
Vanilla
1 cup powdered sugar

Mix in hot water a little at a time until right consistency.

Peggy Hubley

CHOCOLATE CHIP CARAMEL BUNDT CAKE

1 white cake mix
1½ cups vanilla yogurt
4 egg whites
1 tsp. baking soda
½ tsp. baking powder
1 cup mini semisweet chocolate chips

Mix ingredients together and pour into greased and floured bundt cake pan. Bake at 350° for 40 min. or until done. Cool 15 min. and invert on cake plate.

Caramel topping:

¼ cup butter
⅓ cup packed brown sugar
2-3 Tbsp. evaporated milk
½ tsp. vanilla
1 cup powdered sugar
¼ cup chopped pecans

Mix ingredients. Pour over cake then drizzle with chocolate mixture of ¼ cup mini semisweet chocolate chips and ¼ tsp. butter melted together.

CHOCOLATE TOFFEE CAKE

1 pkg. (8-oz.) milk chocolate English toffee bits
1 cup (6-oz.) semisweet chocolate chips
2 Tbsp. brown sugar

Combine and set aside.

Cake:

1 cup butter, softened
1¼ cups packed brown sugar
4 eggs
1 tsp. vanilla
3 cups flour
1½ tsp. baking powder
½ tsp. salt
½ tsp. soda
1¼ cups buttermilk

Cream butter and brown sugar until light and fluffy. Add eggs one at a time, beating well after each addition. (Mix will appear curdled.) Beat in vanilla. Combine the flour, baking powder, salt and soda; add to the creamed mixture alternately with buttermilk, beating well after each addition. Pour ⅓ of the batter into greased and floured pan. Sprinkle with ⅓ of toffee mixture. Repeat layers twice. Bake at 350° for 55-65 min. or until toothpick inserted near the center comes out clean. Cool for 10 min. before removing from the pan. It's a yellow cake with chocolate toffee bits.

Caramel icing:

¼ cup butter, cubed
2 tsp. flour
1 can (5-oz.) evaporated milk
1 cup brown sugar

Melt butter, stir in flour until smooth; gradually add evaporated milk and brown sugar. Bring to a boil; cook and stir 4-5 min. longer or until thick. Cool. Drizzle over cake.

TIRAMISU BUNDT CAKE

1 box (18.25-oz.) white cake mix
1 pint coffee ice cream, such as Haagen-Dazs, melted
3 eggs
1 container (12-oz.) whipped vanilla frosting
1 tsp. instant coffee granules dissolved in 1 Tbsp. water
1 Tbsp. water
Cinnamon sugar for dusting (opt.)

Heat oven to 350°. Coat a 10-cup bundt pan with nonstick cooking spray. In a large bowl, beat cake mix, melted ice cream and eggs on low speed for one min. Beat two min. on med. speed. Scrape into prepared pan. Bake for 35-40 min. or until wooden pick inserted in the center of cake comes out clean. Cool in pan on wire rack for 20 min. Invert on wire rack to cool completely. In large bowl, beat together frosting and instant coffee mixture. Place cake on stand and spread with frosting. Refrigerate until ready to serve. Dust with cinnamon sugar if desired. 16 servings. 314 calories, 14g fat (5g sat.), 4g protein, 43g carbohydrate, 0g fiber, 271mg sodium, 70mg cholesterol. Bake cake up to two weeks in advance. Cool completely on wire rack. Wrap unfrosted and freeze. Remove from freezer the day of the party and thaw for three hours before frosting.

GLAZED LEMON BUNDT CAKE

1 cup butter
2 cups sugar
4 eggs
1½ tsp. lemon extract
1½ tsp. vanilla
3 cups flour
2 tsp. baking powder
½ tsp. salt
1 cup milk
1 Tbsp. grated lemon peel

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk. Stir in lemon peel. Pour into a greased and floured bundt pan. Bake at 350° for 60-70 min. or until toothpick inserted near the center comes out clean. Cool 10 min.; invert onto wire rack. Cool 10 min. longer. Place rack on waxed paper.

Glaze:

¼ cup lemon juice
1 Tbsp. water
½ tsp. lemon extract
¾ cup sugar

Combine ingredients; drizzle over warm cake. Cool completely before servings. Yield: 12-16 servings.

DECADENT FUDGE BUNDT CAKE

1 cup butter
1½ cups sugar
4 eggs
½ tsp. soda
1 cup buttermilk
2½ cups all-purpose flour
1½ cup semisweet chocolate mini-morsels, divided
2 (4-oz.) bars sweet baking chocolate, melted and cooled
⅓ cup chocolate syrup
2 tsp. vanilla
4-oz. white chocolate, divided
2 Tbsp. + 2 tsp. shortening, divided
Chocolate and white chocolate leaves to garnish, if desired

Cream butter in a large mixing bowl; gradually add sugar, beating well at med. speed of an electric mixer. Add eggs, one at a time, beating after each addition. Dissolve soda in buttermilk, stirring well. Add to creamed mixture alternately with flour, beginning and ending with flour. Add 1 cup mini-morsels, melted chocolate, chocolate syrup and vanilla, stirring just until blended. (Do not over beat.) Spoon batter into a heavily greased and floured 10" bundt pan. Bake at 300° for 1 hour and 25-35 min. or until cake springs back when touched. Invert cake immediately onto serving plate and let cool completely. Combine 4-oz. chopped white chocolate and 2 Tbsp. shortening in top of a double broiler; bring water to a boil. Reduce heat to low; cook until mixture is melted and smooth. Remove from heat. Drizzle melted white chocolate mixture over cooled cake. Melt remaining ½ cup mini-morsels and 2 tsp. shortening in a small saucepan over low heat, stirring until smooth. Remove from heat and let cool; drizzle over white chocolate. If desired, garnish with chocolate and white chocolate leaves. Yield: one 10' cake.

COUNTY FAIR FUNNEL CAKES

2 eggs lightly beaten
1½ cup milk
¼ cup packed brown sugar
2 cups flour
1½ tsp. baking powder
¼ tsp. salt
Oil for deep fat frying
Confectioner's sugar

Combine eggs, milk and brown sugar. Combine flour, baking powder and salt; beat into egg mixture until smooth. In electric skillet or deep fat fryer, heat oil to 375°. Put finger on funnel bottom and add ½ cup batter into it. Fry for two min. on each side or until brown. Drain on paper towl. Dust with sugar. Tip: can be prepared from liquid measuring cup instead of funnel.

Hillary Missling

Cookies, Bars & Candy

GRANDMA'S RECIPES

Grandmother's the finest cook on earth;
she told me long ago.
Bread's no good unless you add
some loving to the dough.
And when you're baking pies, she said;
"A pinch of faith and trust
If added to the shortening,
makes a flaky, tender crust."
Compassion by the spoonful in the batter of a cake,
makes it come out light and fluffy,
and the finest you can make.
Now these things can't be purchased
in the store across the way.
But, Grandma keeps them in her heart
and uses them each day.

RECIPE FOR THE SOUL

Take: 1 chapter of the Bible
read earnestly
Add: 1 measure of prayer
1 measure of thoughtful
meditation
Season: Generously with love and kindness.
Let simmer slowly all day on the hearth of your heart.
Garnish with a smile and serve daily with God's blessings.

SPOOKY SPIDER SNACKS

1 cup plus 1 Tbsp. peanut butter
48 round crackers
½ cup chow mein noodles
¼ cup raisins

Spread 1 tsp. peanut butter on the tops of 24 crackers. Place three noodles on each side of each cracker; top with remaining crackers. Spread a small amount of peanut butter on each raisin; place two on each cracker for eyes. Ready in 15 min. or less.

SHARIE'S CHOCOLATE CHIP PUDDING COOKIES

1 cup margarine, softened
¼ cup sugar
¾ cup brown sugar
1 4 serving size pkg. instant vanilla pudding
2 eggs
1 tsp. vanilla
2½ cups flour
1 tsp. soda
1 11½-oz. pkg. chocolate chips

Beat margarine sugars, pudding, eggs and vanilla until light and fluffy. Mix in flour and soda. Stir in chocolate chips. Drop by tsp. 2" apart onto ungreased cookie sheets. Bake at 375° for 10 min. or until golden brown.

CHOCOLATE CHIP COOKIES

1 cup shortening
1 cup butter, soft
1½ cups brown sugar
1½ cup white sugar
4 eggs, room temperature
1 tsp. vanilla
4½ cups flour
2 tsp. salt
2 tsp. hot water
1 large pkg. chocolate chips

Cream shortening, sugars and butter. Beat in eggs and vanilla. Dissolve soda in hot water and mix alternately with flour sifted with salt. Add chips and chopped nuts. Drop by spoonful on cookie sheet. Bake at 375° for 15-20 min.

CHOCOLATE CHIP RICE KRISPIE COOKIES

1 cup butter, softened
1½ cups brown sugar
½ cup sugar
2 eggs
2 tsp. vanilla
2 cups flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
2½ cups Rice Krispies crushed to 1½ cups
2 cups chocolate chips or Rod like peanuts

Cream butter and sugars. Add eggs and vanilla and mix well. Add flour, baking powder, soda and salt. Mix well. Add chocolate chips or peanuts and Rice Krispies. Bake, cook and eat.

DOUBLE CHOCOLATE MINT CHIP COOKIES

½ cup soft butter
½ cup brown sugar
¼ cup sugar
½ tsp. vanilla
1 egg
¾ cup melted mint chips
1¼ cup flour
¾ tsp. soda
½ tsp. salt
¾ cup mint chips

Cream butter and sugars. Add egg and vanilla. Stir in melted chips. Mix flour, soda and salt and add to batter. Stir in rest of chips. Drop by spoonfuls on pan and bake until done.

AUNT LINDA'S OATMEAL CHOCOLATE CHIPS COOKIES

1 cup shortening
2 eggs, beat well
¾ cup sugar
¾ cup brown sugar, beat
½ tsp. salt
1 tsp. soda
1 tsp. vanilla
1½ cups flour
1 pkg. chocolate chips
2 cups oatmeal

Bake at 350-375° 10-15 min.

Christine Fester

SWEDISH COCONUT COOKIES

1 cup butter
2 cups sugar
1 cup shortening
3 cups flour
1 tsp. baking powder
1 tsp. soda
1 cup flake coconut
1 tsp. vanilla

Cream together shortening, butter and sugar. Mix flour, baking powder and soda together and add to butter mixture. Then add coconut and vanilla. Roll into balls and flatten with bottom of glass dipped in sugar. Bake at 350° until light brown. Leave on cookie sheet a few min. before moving them to a cooling rack.

SCOTCH OATMEAL COOKIES

1 cup raisins
1 tsp. soda
1 cup sugar
2 cups oatmeal
1 tsp. salt
¾ cup water
1 cup shortening
2 eggs
2 cups sifted flour

Combine raisins and water in saucepan. Cook 5 min. Drain. Measure 5 Tbsp. of juice and combine with soda. Cream sugar and shortening until fluffy. Beat in eggs, stir in oatmeal, salt and cooked, drained raisins. Add juice mixture and stir in flour. Drop 2" apart on greased cookie sheet. Bake at 350° for 10 min. Makes 4½ dozen. Cookies are best aged a couple days in covered container. Nuts or coconut may be added for variation.

Aunt Agnes

CHEWY OATMEAL COOKIES

4 cups quick cooking oatmeal
2 cups brown sugar
1 cup melted butter
2 beaten eggs
1 tsp. salt
1 cup chopped nuts
½ tsp. vanilla
1 cup coconut
1 cup raisins
1 tsp. almond flavoring

Combine all ingredients and refrigerate overnight. Drop by tsp. onto greased cookie sheet. Bake at 325° for 10 min.

Pat Quades

COCONUT OATMEAL COOKIES

2 cups brown sugar
1 cup shortening
2 eggs
2 cups oatmeal
2 cups flour
1 tsp. soda
1 tsp. vanilla
½ tsp. salt
½ cup nuts (opt.)
1 cup coconut
1 cup raisins

Cream butter and sugar; add eggs and vanilla. Beat well. Sift dry ingredients together and add to above mixture. Stir in oatmeal, nuts and coconut. Bake at 350° until lightly brown.

RAISIN COOKIES

1 cup raisins, cover with water and bring to a boil
1 cup butter
1 tsp. soda
2 cups oatmeal
½ cup nutmeats (opt.)
1 cup white sugar
1 egg
10 tsp. raisin water
2 cups flour
1 tsp. vanilla

Cream butter and sugar together, add beaten egg, dissolve soda in raisin water and add to cookies. Add vanilla then add flour, salt and oatmeal and nuts. Drop by Tbsp. and bake.

Vi Witt

CORN FLAKE COOKIES

2 cups flour
1 tsp. soda
½ tsp. salt
½ tsp. baking powder
1¼ cup shortening
1 cup white sugar
1 cup brown sugar, firmly packed
2 eggs, beaten
1 tsp. vanilla
2 cups flaked coconut
2 cups corn flakes

Preheat oven to 350°. Mix all ingredients and drop by tsp. on greased cookie sheet. Bake 8-10 min.

EASTER COOKIES

To be made the evening before Easter. You need:

1 cup whole pecans
1 tsp. vinegar
3 egg whites
Pinch salt
1 cup sugar
Zipper baggie
Wooden spoon
Tape
Bible

Preheat oven to 300°. Place pecans in zipper baggie and let children beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested He was beaten by the Roman soldiers. Read John 19:1-3.

Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross he was given vinegar to drink. Read John 19:28-30.

Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave His life to give us life. Read John 10:10-11.

Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27.

So far the ingredients are not very appetizing. Add 1 cup sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Ps. 34:8. and John 3:16.

Beat with a mixer on high speed for 12-15 min. until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isa. 1:18 and John 3:1-3.

Fold in broken nuts. Drop by tsp. onto wax paper covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matt 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven OFF. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matt. 27:65-66.

GO TO BED! Explain that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. Read John 16:20 and 22.

On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow. On the first Easter Jesus' followers were amazed to find the tomb open and empty. Read Matt. 28:1-9.

Special note: Great to use for a Sunday School Class or Vacation Bible School too....Cookies can be left on a very very low temperature...like 250°, and be ready in a couple of hours...when surface of cookie looks dry and cracked...they are ready to eat!!

COURTHOUSE SWEDISH COCONUT COOKIES

1 cup shortening
1 cup butter
2 cups sugar
3 cups flour
Bake at 350° 8-10 min.
1 tsp. soda
1 tsp. baking powder
1 cup coconut
1 tsp. vanilla

Cathy Quade

DATE FILLED COOKIES

1 cup sugar
1 cup brown sugar
1 cup butter
2 eggs
½ cup sour cream
1 tsp. soda
5 cups flour
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Cream sugars and butter. Add eggs. Mix soda with sour cream and add to sugars. Add rest of ingredients and mix well. Roll fairly thin, cut in circles, place 1 tsp. dates on a circle and cover with another circle. Bake at 350° until done.

COCONUT MACAROON EASTER CLUSTERS

12-oz. vanilla chips
1 cup coconut
1 cup pastel colored M & M's
3½ cups chow mein noodles
1 tsp. almond extract

Melt chips, add almond extract. Mix in coconut, noodles and M & M's. Drop by spoonfuls onto waxed paper. Let harden and enjoy. Makes 2-3 dozen.

GINGERBREAD MAN COOKIES

2 cups brown sugar
1½ cups softened butter
1 egg
½ tsp. cloves
¼ tsp. soda
2 tsp. cinnamon
2 cups flour

Cream sugar and butter; add egg. Beat until light and fluffy. Stir in flour, soda, cloves, cinnamon. Cover and chill 2 hours. On floured surface, roll dough to ⅛" thick. Cut with gingerbread man cutter. Place on ungreased cookie sheet and bake at 350° for 8-10 min. Col 1-2 min. before removing from the pan.

We make these at school every year on the first day for the kindergarten class.

Cosette Adventures in Love cookbook

GINGER SNAPS

1½ cup shortening
2 eggs
4 cups flour
1 tsp. cinnamon
2 cups sugar
½ cup molasses
2 tsp. soda
1 tsp. ginger

Roll the size of a walnut; dip in sugar and place on cookie sheet. Bake in 350° oven. They puff up when baking and are done when they collapse.

Cleo Hoffman

MACADAMIA COOKIES

⅔ cup shortening
⅔ cup stick margarine, softened
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
3½ cups flour
12-oz. pkg. vanilla chips
1 can macadamia nuts

Blend shortenings and sugars. Add eggs, beat well. Add soda, salt, vanilla and ½ of flour and mix well. Add remaining flour. Stir in chips and nuts. Bake at 350° for approx. 8-10 min.

Melinda Miller

MACADAMIA NUT COOKIES

½ cup margarine
2 Tbsp. white sugar
¾ cup brown sugar
1 large egg
1½ tsp. vanilla
2 cups flour
¾ tsp. soda
½ tsp. baking powder
⅛ tsp. salt
1 cup white chocolate chips
1 7-oz. jar chopped macadamia nuts

Bake at 350° for 8-10 min.

Harriet Moller

MINT SANDWICH COOKIES

1 16-oz. can vanilla frosting
½ tsp. peppermint extract
3-5 drops green food coloring (opt.)
72 butter flavored crackers (round ones)
1 lb. chocolate almond bark

In a bowl, combine frosting, extract and food coloring if desired. spread over half of the crackers; top with remaining crackers. Microwave chocolate 1-2 min. or until smooth. Dip the cookies in chocolate coating. Place on waxed paper until chocolate is completely set. Store in an airtight container at room temperature. Yield: 3 dozen.

MONSTER COOKIES

2 cups brown sugar
2 cups sugar
2 cups chocolate chips
½ lb. butter or margarine
1 lb. 8-oz. of crunchy peanut butter
6 eggs
4 tsp. soda
½ lb. M & M's (1 or 2 cups)
9 cups oatmeal

Mix well. Drop on pan. Flatten. Bake at 350° for 12 min. 9 dozen.

Shirley Wolf

NEIMAN MARCUS COOKIES

1 cup butter
12-oz. chocolate chips
2 cups flour
1 cup brown sugar
1 tsp. soda
½ tsp. salt
1 cup sugar
1 4-oz. Hershey bar, grated
2½ cups blended oatmeal
2 eggs
1 tsp. baking powder
1 tsp. vanilla
1½ cups chopped nuts

Measure oatmeal and blend in blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2" apart on cookie sheet. Bake for 10 min. at 375°. Makes 56 cookies.

NO BAKE COOKIES

2 cups sugar
¼ cup butter
½ cup milk
½ cup peanut butter
½ cup coconut
½ tsp. salt
¼ cup cocoa
2 cups quick oats
1 tsp. vanilla

Melt butter. Add milk, cocoa, sugar and salt. Boil for 1½ min., stirring constantly. Remove from heat, add vanilla and peanut butter. Add oats and coconut. Let stand 5 min. Spoon onto wax paper.

Jeremiah

NO BAKE COOKIES

½ cup butter
2 cups sugar
½ cup milk
½ cup peanut butter
3 cups quick oatmeal
½ cup coca
1 tsp. vanilla

In a bowl, mix the oatmeal and cocoa. In a saucepan, boil sugar, butter and milk for 1 min. Add peanut butter and vanilla and mix with oatmeal cocoa mixture. Drop by Tbsp. onto wax paper. Enjoy!

Grandma Hansen always let us make these.

ALMOND BARK CLUSTERS

4 cups Rice Krispies
2 cups salted peanuts or mixed nuts
2 cups small marshmallows

Melt 2 lbs. almond bark and add above then drop by spoonfuls on wax paper, let cool and enjoy.

Marsha Underwood

MIRIAM COOKIES

1 cup butter
½ cup sugar
2 cups quick oatmeal
1 scant cup flour
1 tsp. vanilla

Mix together. Let chill. Roll into balls. Press down. Bake at 350° 12-15 min.

Barb Eigenberg

ORANGE BALLS

1 12-oz. pkg. vanilla wafers
½ cup butter, softened
1 16-oz. pkg. powdered sugar
1 6-oz. can concentrate frozen orange juice, thawed and undiluted

Crush vanilla wafers to make fine crumbs. Add sugar, butter and orange juice concentrate. Mix well. Shape dough into 1" balls. Roll balls in pecans or coconut. Chill until firm.

Barb Eigenberg

PEANUT BUTTER COOKIE POPS

1 cup sugar
1 cup brown sugar
1 cup soft butter
1 cup peanut butter
2 eggs
1 tsp. vanilla
3 cups flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 bag= 20 fun size Snicker bars

Combine sugars, butter, peanut butter and vanilla. Mix well. Mix together flour, baking powder, soda and salt and add to butter mixture. Insert stick into Snicker bars. Shape ⅓ cup dough around each bar. Place pops 4" apart on cookie sheet. Bake at 375° 13-16 min. When cookies are done and cooled, place each in a plastic baggie and tie with ribbons. Great for bake sales.

Wendy Meyer

PEANUT BUTTER CORN FLAKE DROPS

1 cup light corn syrup
1 cup sugar
2 cups peanut butter
4 cups corn flakes
½ tsp. vanilla

In a 2 quart microwave bowl, bring corn syrup and sugar to a boil. Add peanut butter and heat just until mixed. Add vanilla and cornflakes. Drop by Tbsp. onto wax paper or cookie sheet. Rod like these, no chocolate.

PEANUT BLOSSOM COOKIES

1 cup shortening
1 cup white sugar
2 eggs
1 cup peanut butter
1 cup brown sugar
2 tsp. vanilla
1 tsp. salt
4 Tbsp. milk
2 tsp. soda
3½ cups flour
12-oz. pkg. of chocolate stars

Preheat oven to 350°. Shape into balls. Roll balls in sugar and bake on ungreased cookie sheet for 8 min. Remove from oven and place a star on each cookie. Return to the oven for 5 min. or until done. Makes 5½ dozen cookies.

PEANUT COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. soda
1 cup oatmeal
1 cup salted peanuts

Cream sugars and shortening, add eggs and vanilla. Mix flour and soda together and add to creamy mixture. Add oatmeal and peanuts. Mix well. drop by tsp. onto cookie sheet and bake at 350°.

Letha: adds ½ cup flour, replaces 1 tsp. baking powder for soda and adds 1 cup of cornflakes.

Doris Nelson
Letha Missling

PECAN PUFFS

1 cup butter
4 Tbsp. sugar
2 tsp. vanilla
1 cup pecans, chopped
2 cups flour

Cream together butter, sugar and vanilla. Stir in flour and pecans. Form into 1" balls; place on cookie sheets and bake at 325° for 20 min. Remove from pan and roll in powdered sugar while still hot. Cool and then roll in powdered sugar again.

JACK O'LANTERN COOKIES

2½ cups flour
½ tsp. soda
½ tsp. cream of tartar
¼ tsp. salt
1 cup butter, softened
¾ cup sugar
½ cup powdered sugar
1 egg
1½ tsp. vanilla
¼ tsp. orange food coloring

In a medium bowl, stir flour, soda, cream of tartar and salt; set aside. In a large bowl at medium speed, beat butter, sugar and powdered sugar until blended. Beat in egg, vanilla and food coloring. At low speed, beat in flour mixture until well blended. Cover and chill 1-2 hours or until firm enough to handle. Roll to ¼" thickness. Dip cutter in sugar and cut cookies. Bake at 350° 12-15 min. Makes about 10 big cookies.

Vicky

VALENTINE SUGAR COOKIES

1 cup of butter, softened
1½ cups of powdered sugar
1 egg
1 tsp. vanilla extract
1 tsp. almond extract
2½ cups flour

In a mixing bowl, cream butter and sugar. Add egg and extracts. Stir in flour, mix well. Chill several hours. On a lightly floured surface, roll dough to ¼" thickness; cut with a 2½-3" heart shaped cookie cutter. Place on ungreased baking sheets (can sprinkle with red decorator's sugar if desired, I never do). Bake at 375°for 8-10 or until lightly browned. When cooled, I frost and decorate with butter cream frosting, found in the cake section of this cookbook. Yields 3½ dozen.

Vicky Missling

SAM'S FAVORITE SUGAR COOKIE

¾ cup softened butter
1 cup sugar
2 eggs
½ tsp. vanilla
2½ cups sifted flour
1 tsp. baking powder
1 tsp. salt

Preheat oven to 400°. Mix wet ingredients thoroughly together. Sift dry ingredients together and mix thoroughly into wet ingredients. Chill dough at least 1 hour. Roll out ⅛" thick. Cut into desired shapes. Place on ungreased baking sheet. Sprinkle with sugar if desired. Bake 6-8 min. or until delicately golden. Makes approx. 4 dozen 3" cookies.

Sam Butcher

ROLLED OUT SUGAR COOKIES

1 cup butter
1½ cups sugar
3 eggs
1 tsp. vanilla
3½ cups flour
1 tsp. soda
½ tsp. salt
2 tsp. cream of tartar

Cream butter and sugar. Add eggs, one at a time. Stir in vanilla. Sift together dry ingredients and add to creamed mixture. Chill 3-4 hours. Roll out on well floured surface. Bake on ungreased pan.

SNOWMAN COOKIES

1 cup sugar
¾ cup butter or margarine, softened
2 eggs
1 tsp. vanilla
2½ cups flour
1 tsp. baking powder
1 tsp. salt

Mix sugar, butter, eggs and vanilla in a bowl until creamy. Stir in flour, baking powder and salt. Cover bowl and chill the dough for at least 1 hour. Preheat the oven to 375°. Roll out the dough on a floured surface with the floured rolling pin until dough is about ⅛" thick. Cut the dough into Christmas shapes with cookie cutters. Bake on greased cookie sheet 7-9 min. After cookies have cooled, decorate with frosting and sprinkles. Makes 4 dozen cookies.

SOUR CREAM CUTOUT COOKIES

1 cup butter, softened
1½ cups sugar
3 eggs
1 8-oz. cup sour cream
2 tsp. vanilla
3½ cups all purpose flour
2 tsp. baking powder
1 tsp. soda

In a mixing bowl, cream butter and sugar. Beat in eggs. Add sour cream and vanilla; mix well. Combine flour, baking powder and soda; add to the creamed mixture and mix well. Chill dough at least 2 hours or overnight. Roll on a heavily floured board to ¼" thickness. Cut with a 3" cutter. Place on lightly greased cookie sheets. Bake at 350° for 10-12 min. or until cookie springs back when lightly touched. Cool.

Frosting:

⅓ cup butter, softened
2 cups powdered sugar
2 to 3 Tbsp. milk
1½ tsp. vanilla
¼ tsp. salt

Mix all frosting ingredients until smooth; spread over cookies. Yield about 1½ dozen.

SUGAR COOKIES WITH CARAMEL AND PECAN

¾ cup butter
¾ cup powdered sugar
¼ tsp. vanilla
2 Tbsp. evaporated milk
2 cups flour
½ lb. or 32 caramels
¼ cup evaporated milk
¼ cup butter
1 cup powdered sugar

Cream first 4 ingredients. Blend in flour. Roll into balls, flatten with a glass and bake. Melt caramels and ¼ cup evaporated milk. When melted add, ¼ cup butter and 1 cup powdered sugar. Put on top of baked cookies and add ½ pecan.

Vonna McCloud

RUBY'S SUGAR COOKIES

1 cup powdered sugar
1 cup white sugar
1 cup shortening
1 cup oil
2 eggs
1 tsp. vanilla
1 tsp. almond flavoring
4 cups plus 4 heaping Tbsp. flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream sugars and shortening and add oil, eggs and flavoring. Stir in rest of ingredients. Roll into balls and place on ungreased cookie sheet. Press down with glass that has been dipped in sugar. Bake. They melt in your mouth!

Ruby White

SNICKERDOODLES

1 cup shortening
1½ cups sugar
2 eggs
2¾ cups flour
2 tsp. cream of tartar
1 tsp. soda

Mix ingredients in order given. Roll into balls and dip into cinnamon and sugar and bake.

Helen Holck

CRACKLED SUGAR COOKIES

2 cups white sugar
1 cup brown sugar
1½ cups margarine
2 eggs
3½-4 cups flour
3 tsp. soda
3 tsp. cream of tartar
1 tsp. salt
2 tsp. vanilla

Roll into balls and dip in sugar. Do not flatten. Bake at 400° for 12 min Tap when taking them out of the oven.

Helen Holck

ROLLED PEANUT BUTTER COOKIES

1¾ cups all purpose flour
¾ tsp. soda
½ tsp. salt
½ cup sugar
½ cup packed brown sugar
½ cup Crisco
½ cup creamy peanut butter
1 egg
2 Tbsp. milk
1 tsp. vanilla

In a medium bowl, stir flour, soda and salt; set aside. In a large bowl at medium speed, beat sugar, brown sugar, shortening and peanut butter until blended. Beat in egg, milk and vanilla until blended. At low speed, beat in flour mixture until well blended. Cover and chill 2-4 hours or until firm enough to handle and chill 2-4 hours or until firm enough to handle. On lightly floured surface, roll dough to ¼" thickness. Cut with cutter dipped in sugar. Bake at 350° for 12-15 min. Good for the grandkids to use the bear cookie cutters.

DEBBIE'S ICED BANANA COOKIES

1⅛ cup oleo
1¾ cup sugar
2 eggs
1¾ cup mashed bananas
4 cups flour (might take a little more)
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt

Cream oleo and sugar together. Add eggs and mashed bananas. Sift flour, baking powder, soda and salt together and add to creamed mixture. Mix and drop onto greased baking sheet. Bake 350° for 15 min. makes 5½ dozen.

Brown Sugar Icing:

½ cup oleo, melted
1 cup brown sugar
⅛ tsp. salt
¼ cup milk
2½ cups powdered sugar
½ tsp. vanilla

Cook oleo, brown sugar and salt for 2 min. over low heat. Gradually add milk, stirring constantly and heat until mixture comes to a boil. Remove from heat. Add powdered sugar and vanilla. Increase powdered sugar if needed. Frost each cookie.

This is her recipe cut in half. It makes PLENTY. The whole recipe makes too many cookies.

STRAWBERRY COOKIES

1 can sweetened condensed milk
1 pkg. flaked coconut
1 Tbsp. sugar
1 lb. almonds, ground fine
1½ box small strawberry Jello
½ tsp. almond extract

Mix everything except the ½ box of Jello. Cool for 1hour. Roll like shape of strawberries. Roll into the strawberry Jello. Make a small batch of green frosting to add a stem on.

Letha Missling

S'MORE COOKIES

4 cups golden grahams
1½ cups miniature marshmallows
1 6-oz. cup semi-sweet chocolate chips
⅓ cup light corn syrup
1 tbsp. butter
½ tsp. vanilla

In a large bowl, combine cereal and marshmallows; set aside. Place the chocolate chips, corn syrup and butter in a 1 quart microwave safe dish. Microwave, uncovered on high for 1-2 min. or until smooth, stirring every 30 seconds. Stir in vanilla. Pour over cereal mixture and mix well. Drop by Tbsp. onto wax paper lined baking sheets. Cool.

SPIDERWEB COOKIES

2⅔ cups all purpose flour
1 tsp. soda
¾ tsp. salt
½ tsp. ground allspice
¾ cup canned solid-packed pumpkin
¼ cup milk
1 cup sugar
¼ cup (½ stick) unsalted butter, softened
2 eggs

Preheat oven to 350°. Coat 2 baking sheets with nonstick cooking spray. Combine flour, baking soda, salt and allspice. In a small bowl, stir together the pumpkin and milk. In a large bowl, beat sugar and butter until blended, 1 min. Beat in eggs. On low speed, alternately beat in flour mixture and pumpkin mixture, ending with flour mixture. Drop ¼ cupfuls of dough onto prepared sheets, spacing 2" apart. Spread slightly with spatula. Bake 1 sheet at a time at 350° for 13-15 min., until toothpick inserted in center tests clean. Remove to rack to cool.

Icing:

3 cups powdered sugar
3 Tbsp. light corn syrup
½ tsp. vanilla extract
3 Tbsp. plus 4 tsp. milk
2 Tbsp. unsweetened cocoa powder

Blend powdered sugar, corn syrup, vanilla and 3 Tbsp. and 2 tsp. milk until smooth. Remove ⅓ cup icing to small bowl and stir in cocoa and remaining 2 tsp. milk. Transfer chocolate icing to plastic bag; snip off corner. Turn cookies flat side up. Spread white icing over one cookie. Beginning in center, pipe a spiral of chocolate icing. Starting in center, drag a knife through spiral for spiderweb pattern. Repeat with all cookies. Let stand until set. Per cookie: 273 calories, 5 g fat (3 g sat), 4 g protein, 57 g carbohydrate, 1 g fiber, 230 mg sodium, 40 mg cholesterol.

Makes 14 cookies. Prep time: 20 min. Bake at 350° for 15 min.

TOFFEE ALMOND SANDIES

1 cup butter
1 cup sugar
1 cup powdered sugar
1 cup vegetable oil
2 eggs
1 tsp. almond extract
3½ cups flour
1 cup whole wheat flour
1 tsp. baking powder
1 tsp. cream of tartar
1 tsp. salt
2 cups chopped almonds
1 6-oz. pkg. English toffee bits
Additional sugar for rolling cookies

In a mixing bowl, cream butter and sugars. Add oil, eggs and extract; mix well. Combine flours, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Stir In almonds and toffee bits. Shape into 1" balls; roll in sugar. Place on ungreased baking sheets. Flatten with a fork. Bake at 350° for 10-12 min. or until lightly browned.

Cosette Fester (Donna McCluer)

BUTTERSCOTCH COOKIES

1 cup margarine
1 egg
¾ tsp. soda
¾ tsp. vanilla
⅓ cup chopped nuts
⅔ cup brown sugar
1⅓ cup flour

Melt butter, add sugar and mix well. Add egg, beat until light colored. Stir into egg mixture. Add vanilla and nuts. Chill. Roll in small balls and bake on ungreased cookie sheet at 375° 7-10 min. Makes 3 dozen.

HAMBURGER COOKIES

1 yellow tube of cake decorating icing
1 red tube of cake decorating icing
40 vanilla wafers
20 peppermint patties
1 tsp. corn syrup
1 tsp. sesame seed

Frost the bottoms of 20 wafers with the yellow frosting. Top each with a peppermint patty and red frosting. Brush the remaining wafers with corn syrup and sprinkle with sesame seeds. Place over red frosting.

Marsha Underwood

BUTTERSCOTCH PECAN COOKIES

1 Pillsbury butter recipe cake mix
1 3.4-oz. pkg. instant butterscotch pudding mix
¼ cup flour
¾ cup vegetable oil
1 egg
1 cup chopped pecans

Mix first 5 ingredients. Stir in pecans (dough will be crumbly). Roll tablespoonfuls into balls. Place 2" apart on greased baking sheets. Bake at 350° 10-12 min. Cool for 2 min. Remove from pans to wire racks.

COOL KALEIDOSCOPE COOKIES

With more colors than a rainbow, these delicious cookies will brighten even the rainiest day.

1 cup sugar
½ cup butter, softened
1 large egg
2 Tbsp. milk
½ tsp. vanilla
2¼ cups flour
2 tsp. baking powder
¼ tsp. salt
Red, yellow and blue food coloring

In a large bowl, using an electric mixer set on medium, beat sugar and butter until light and fluffy, about 2 min. Add egg, milk and vanilla; beat until combined. In a medium bowl, combine flour, baking powder and salt. Gradually add flour mixture to butter mixture; beat until soft dough forms. Turn dough onto lightly floured surface. Cut dough into 4 equal sections. Using red food coloring, tint 1 section light pink. Using yellow food coloring, tint another section pale yellow. Using blue food coloring, tint another section light blue; leave remaining piece plain. Roll each piece into a 12" rope. Cut ropes in half. Stack the cut ropes, alternating colors to form a log. Twist the stacked pieces together to blend colors. Gently roll and stretch dough for form a 10" log. Wrap the dough in waxed paper and refrigerate until firm, about 1 hour. Preheat oven to 375°. Grease 2 baking sheets. Pour colored sugars into strips on a plate. Slice the log into ¼" thick slices. Roll slices across sugars; arrange on baking sheets 2" apart. Bake until lightly golden, 8-10 min. Transfer cookies to racks; cool completely.

CHEWY CHOCOLATE COOKIES

1¼ cups butter
2 cups white sugar
2 eggs
2 tsp. vanilla extract
2 cups flour
¾ cup cocoa
1 tsp. soda
½ tsp. salt
2 cups chocolate chips

Preheat oven to 350°. In large mixer bowl, cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Sift together flour, cocoa, soda and salt; gradually blend into creamed mixture, using low speed on mixer. Stir in chocolate chips with wooden spoon. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 8-9 min. (DO NOT overbake) cookies will be soft. They will puff while baking and flatten while cooling. Cool slightly on cookies sheet; remove from sheet onto wire rack to cool completely. Yield: 4 dozen.

BROWNIE MOUNDS

⅓ cup butter, softened
¾ cup sugar
⅓ cup light corn syrup
1 egg
3 squares unsweetened chocolate melted
1 tsp. vanilla
1⅔ cups flour
½ tsp. baking powder
¼ tsp. salt
½ cup chopped walnuts

In bowl, cream butter and sugar. Add corn syrup and egg; beat well. Stir in chocolate and vanilla. Combine flour, baking powder and salt. Add to chocolate mixture. Stir in walnuts. Drop by tablespoonfuls 2" apart onto greased cookie sheet. Bake at 350° for 10-12 min. or until edges are firm.

Hillary

BIRDS NESTS OR THUMBPRINT COOKIES

1 cup butter
1 cup brown sugar
2 egg yolks
2 cups flour
2 slightly beaten egg whites
Chopped nuts
Jelly

Cream butter and brown sugar. Add egg yolks and flour. Form cookies into balls. Dip into slightly beaten egg whites. Roll in chopped nuts. Place on pan and press center with your thumb. Bake 8 min. at 350°. Remove from oven and press center again. Fill with jelly and bake for 10 min.

Doris Nelson

ANGEL COOKIES

½ cup brown sugar
½ white sugar
1 cup shortening
1 egg
1 tsp. vanilla
2 cups flour
1 tsp. soda
½ tsp. salt
1 tsp. cream of tartar

Cream sugars and shortening. Add egg and vanilla. Mix dry ingredients together and add to creamy mixture. Roll into balls the size of walnuts. Dip in cold water then in nuts or coconut and in sugar and cinnamon mixture. Bake.

Letha Missling

ACORN COOKIES

¾ cup brown sugar
1 scant cup oleo
2½ cups sifted flour
½ tsp. baking powder
1 tsp. vanilla
⅓ cup chopped pecans

Cream brown sugar and oleo and heat until melted and mix in flour, baking powder and vanilla. Roll into balls the size of acorns. Flatten bottom, pinch top. Bake for 15-18 min. at 350°. Cool. Melt in double boiler 24 caramels with ¼ cup water. When melted, dip cookies in caramel and then in finely chopped pecans.

Letha Missling

CARAMEL CREAM SANDWICH COOKIES

1 cup butter
¾ cup packed brown sugar
1 egg yolk, unbeaten
2¼ cups flour, sifted
2 Tbsp. butter
1¼ cups sifted powdered sugar
½ tsp. vanilla
4 tsp. cream (may need 5 tsp.)

Cream butter. Gradually add brown sugar, creaming well. Add egg yolk and blend. Add flour, stirring until mixture forms a dough. Chill slightly for easier handling. Roll dough into small balls, about the size of a marble. Place on an ungreased baking sheet and flatten to ⅛" thickness with the palm of the hand. Press with fork in one direction to make a design. Bake at 325° for 9-12 min. until cookies just begin to brown very lightly. Remove from sheet while warm. Place flat sides of 2 cookies together with frosting, sandwich style.

To make brown buttered frosting: Brown 2 Tbsp. butter slightly in saucepan. Remove from heat and blend in 1¼ cups sifted powdered sugar. Gradually add ½ tsp. vanilla and 4-5 tsp. cream until it becomes a spreading consistency.

GUMDROP GEMS

1 cup shortening
¾ tsp. vanilla
½ cup white sugar
½ cup packed brown sugar
2 eggs
2 cups sifted all purpose flour
½ tsp. soda
½ tsp. salt
1½ cups quick cooking oats
48 small gumdrops

Preheat oven to 375°. Cream shortening and vanilla. Add sugars gradually, creaming well. Add eggs and beat thoroughly. Sift flour, soda and salt together; add to creamed mixture and mix well. Stir in oats. Shape dough into balls and put on greased cookie sheets. Make a hollow in each ball and place a gumdrop in each hollow. Bake for 10-12 min.

SUNFLOWER SEED COOKIES

1 cup butter, softened
¾ cup shortening
2 cups sugar
1 Tbsp. water
1 tsp. vanilla
3 cups all purpose flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 cup roasted salted sunflower seeds

In a mixing bowl, cream butter, shortening and sugar. Add water and vanilla; mix well. Combine flour, soda, baking powder and salt; add to creamed mixture and mix well. Stir in sunflower seeds. Shape into 1" balls; place 2" apart on greased baking sheets. Flatten with a glass dipped in sugar. Bake at 350° for 11-13 min. or until lightly browned. Remove to a wire rack to cool. Yield: about 10 dozen.

POTATO CHIP COOKIES

2 cups butter (no substitute), softened
1 cup sugar
4 cups all purpose flour
2 tsp. vanilla extract
1 cup crushed potato chips
1 cup chopped pecans

In a large mixing bowl, cream butter and sugar. Gradually add flour, beating until combined. Beat in the vanilla. Stir in potato chips and nuts. Cover and refrigerate for 1 hour. Drop dough by tablespoonfuls 2" apart onto ungreased baking sheet. Bake at 350° for 12-15 min. or until golden brown. Remove to wire racks to cool. Yield 5 dozen.

CINNAMON PECAN CRISPS

4 cups all purpose flour, divided
1 ¼-oz. pkg. active dry yeast
1¼ cups warm milk (120-130°)
¼ cup shortening
¼ cup sugar
1 tsp. salt
1 egg

In a mixing bowl, combine 2 cups flour and yeast. Combine milk, shortening, sugar and salt; add to flour mixture and beat for 1 min. Add egg; beat on low speed for 1 min. Beat on medium for 3 min. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 min. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Filling:

½ cup packed brown sugar
½ cup sugar
¼ cup butter, melted
1 tsp. ground cinnamon

Meanwhile, combine filling ingredients; set aside.

Topping:

1 cup sugar
1 tsp. ground cinnamon
½ cup pecans
¼ cup butter, melted

For topping, combine sugar, cinnamon and pecans; set aside. Punch dough down; divide in half. On a floured surface, roll one portion into a 12" square. Spread with half of the filling. Roll up tightly and pinch to seal. Cut into 1" slices and place on greased baking sheet (four slices per sheet). Cover with waxed paper; flatten slices with palm of hand into 3" circles. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 min. Cover with waxed paper and flatten or roll to 5" diameter. Brush with butter; sprinkle with topping. Cover with waxed paper; roll or flatten again. Bake at 400° for 10-12 min. or until browned. Yield: 2 dozen.

PECAN PRALINES

1 cup sugar
1 cup packed brown sugar
1 cup milk
8 large marshmallows
2 cups coarsely chopped pecans
2 Tbsp. butter, no substitute
½ tsp. vanilla extract
Dash of ground cinnamon

Lightly butter 2 baking sheets or line with wax paper; set aside. In a saucepan, combine the sugars, milk and marshmallows. Cook and stir over low heat until marshmallows are completely melted. Cook over medium heat, stirring occasionally, until candy thermometer reads 234-240° (soft ball stage). Without stirring or scraping, pour hot liquid into another saucepan. Add the pecans, butter, vanilla and cinnamon. Stir rapidly until mixture is thickened and creamy, about 3 min. Drop quickly by rounded tablespoonfuls onto prepared pans. Flatten slightly. Let stand until set. Store in an airtight container. Yield: about 2 dozen.

It is recommended that you test your candy thermometer before each use by bringing water to boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.

PEANUT BUTTER FILLED CHOCOLATE MUNCHIES

1½ cups all purpose flour
½ cup unsweetened cocoa powder
½ tsp. soda
½ cup butter, softened
½ cup sugar
½ cup packed brown sugar
¼ cup peanut butter
1 egg
1 Tbsp. milk
1 tsp. vanilla
¾ cup sifted powdered sugar
½ cup peanut butter
2 Tbsp. sugar

Stir together flour, cocoa and soda. Set aside. In a large mixing bowl, beat together butter, ½ cup sugar, brown sugar and ¼ cup peanut butter with an electric mixer until combined. Add egg, milk and vanilla; beat well. Beat in as much of the dry ingredients as you can with the mixer. Stir in remaining dry ingredients by hand. Form chocolate dough into 32 balls, about 1¼" in diameter. Set aside.

In medium mixing bowl, combine powdered sugar and remaining ½ cup peanut butter until smooth. Shape into 32 (¾") balls. Slightly flatten chocolate dough ball and top with peanut butter ball. Shape the chocolate dough over the peanut butter filling, completely covering the filling. Roll the dough into a ball. Repeat with the remaining dough and peanut butter filling. Place 2" apart on ungreased cookie sheeets. Lightly flatten with bottom of glass dipped in remaining sugar. Bake in 350° oven for 8 min. or until they're just set and surface is slightly cracked. Let cool for 1 min. and transfer to wire rack to completely cool.

MELT-IN-YOUR-MOUTH CREAM WAFERS

1 cup butter or margarine
⅓ cup whipping cream
2 cups all purpose flour

Combine ingredients; mix until blended. Chill one hour. Preheat oven to 375°. Roll dough ⅛" thick and cut into 1½" circles with cookie cutter. Sprinkle granulate sugar on sheet of waxed paper.

Dip both sides of cookie rounds into sugar. Place on ungreased baking sheet; prick each cookie with fork in four places to prevent puffing. Bake 7-9 min. or until lightly browned on the bottom; the top will be white. Remove to cooling rack; frost after cooled. Store in airtight container. Yields 4 dozen cookies.

Frosting:

¼ cup butter
1 cup powdered sugar
1-1½ Tbsp. milk
1 tsp. vanilla or other flavoring
A few drops of red or green food coloring for tinting

Combine ingredients and mix until blended. Sandwich two cookies together with frosting.

CONFETTI NEW YEAR'S RESOLUTION COOKIES

⅓ cup all purpose flour
6 Tbsp. sugar
1 Tbsp. cornstarch
⅛ tsp. salt
⅓ cup water
¼ cup vegetable oil
1 egg white
1 tsp. vanilla
Assorted food colorings

Prepare resolutions: type resolutions (or write them in pencil, not ink) on 2x½" pieces of paper. Be sure to have all your resolutions prepared ahead of time because you must work quickly once you start making the cookies. Here are some ideas to get you started: I will smile more; Reduce; reuse; recycle; I resolve to be kinder to fellow humans; Live long and prosper; I will make my first million before I'm 20 (40?., 50?).

Combine flour sugar, cornstarch, and salt in small bowl. Add water, oil, egg white and vanilla; stir until smooth. Divide into 3 bowls. Use 1 or 2 drops food coloring to tint batter in each bowl. Grease small skillet. Heat over medium heat. Spoon 1 Tbsp. batter into pan, spreading to a 3" circle with back of spoon. Cook 5 min. or until golden brown on bottom. Turn over; cook 1 min. Remove cookie from skillet and place darker side up, on flat surface. Immediately place prepared resolution in center of cookie. Fold cookie in half. Fold over edge of bowl. Place in muffin pan to hold shape while cooling. Repeat with remaining batter. Makes 3 dozen cookies.

CHERRY REFRIGERATOR COOKIES

1 cup butter, softened
1 cup powdered sugar
1 egg
1 tsp. vanilla
½ tsp. soda
2¼ cups flour
1 cup maraschino cherries, drained and chopped
1 cup pecans, chopped

Cream butter and powdered sugar, add egg and vanilla. Beat until fluffy. Mix in flour, soda and salt. Stir in cherries and nuts. Chill for 1 hour and shape into 3 10" rolls. Wrap in plastic and freeze. may be frozen for up to 2 months. Cut into ¼" slices. Bake at 325° 10-12 min. Cool on wire rack.

ANGEL ALMOND MACAROONS - PAMPERED CHEF

¾ cup slivered almonds, coarsely chopped
1 16-oz. pkg. angel food cake mix
½ cup cold water
1 tsp. almond extract
1 14-oz. pkg. sweetened flake coconut
½ cup miniature semi-sweet chocolate morsels (opt.)

Preheat oven to 325°. Cut a rectangle of parchment paper to cover rectangle stone. Coarsely chop almonds; set aside. In classic batter bowl, stir cake mix, water and almond extract just until moistened. Add half of the coconut, mixing just until blended. Stir in chocolate morsels, if desired. Using small scoop, drop level scoops of coconut mixture, 2" apart, onto parchment. Press almonds into tops. bake 20-24 min. or until tops are golden. Cool 2 min. on stone, remove cookies to cooling rack. Cool completely. Repeat with remaining coconut mixture. Store cookies in tightly covered container. Yield: 4 dozen cookies.

Nutrients per serving: (1 cookie) calories 90, total fat 4 g, saturated fat 2.5 g, cholesterol 0 mg, carbohydrate 12 g, protein 2 g, sodium 90 mg, fiber less than 1 g. Diabetic exchanges per serving (1 cookie) 1 starch, 1 fat, (1 carb, 1 fat)

CASHEW COOKIES

½ cup butter
1 cup brown sugar
½ tsp. vanilla
1 egg
⅓ cup sour cream
2 cups flour
¾ tsp. baking powder
¾ tsp. soda
1¾ cup crushed cashews

Cream butter, brown sugar and vanilla. Add rest of ingredients and mix well. Bake at 375° for 10 min. Cool and frost.

Frosting:

½ cup butter
¼ tsp. vanilla
3 Tbsp. cream
2 cups powdered sugar

PEANUT BUTTER SANDWICH COOKIES

1 cup butter flavored Crisco
1 cup creamy peanut butter
1 cup sugar
1 cup packed brown sugar
1 tsp. vanilla extract
3 eggs
3 cups all purpose flour
2 tsp. soda
¼ tsp. salt

In a mixing bowl, cream the shortening, peanut butter and sugars. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, soda and salt; add to creamed mixture. Shape into 1" balls and place 1" apart on ungreased baking sheets. Flatten to ⅛" thickness with a fork. Bake at 375° for 7-8 min. or until golden. Cool on wire racks.

Filling:

½ cup creamy peanut butter
3 cups powdered sugar
1 tsp. vanilla extract
5-6 Tbsp. milk

In a mixing bowl, beat filling ingredients until smooth. Spread on half of the cookies and top each with another cookie. Yield about 4 dozen cookies.

CRINKLED FUDGE TRUFFLE COOKIES

3 4-oz. bars sweet baking chocolate chopped
2 Tbsp. butter flavored shortening
1 tsp. instant coffee granules
3 eggs
1¼ cups sugar
1 tsp. vanilla
1 cup chopped pecans
6 Tbsp. flour
1 tsp. ground cinnamon
½ tsp. baking powder
¼ tsp. salt

In a small saucepan, heat and stir chocolate and shortening over very low heat until chocolate begins to melt. Remove from heat. Add coffee. Stir until smooth. Cool. Beat eggs and sugar with an electric mixer on medium to high speed until light and lemon colored, 3-4 min. Beat in chocolate mixture and vanilla. On low speed, beat in pecans, flour, cinnamon, baking powder and salt until combined. Spray cookie sheet with nonstick cooking spray. Drop tsp. of dough 2" apart on cookie sheet. Place a pecan half on top of each cookie, if desired. Bake in a 350° oven for 8-10 min. or just until set on surface (do not overbake). Cool for 1-2 min., transfer to racks. Cool completely. If desired, sprinkle with powdered sugar. Makes 54-60 cookies.

NORTH POLE COOKIE DOUGH

1½ cup semi-sweet chocolate chips
1⅔ cups flour
⅓ cup unsweetened cocoa powder
1¼ tsp. baking soda
¼ tsp. salt
1 cup (2 sticks) butter, softened
½ cup dark brown sugar, packed
½ cup sugar
1¼ tsp. pure vanilla extract
2 large eggs
1 cup semi-sweet chocolate chunks
1 cup roasted almonds or toasted walnuts, roughly chopped
1½ cups mini marshmallows

Place 1½ cups chocolate chips in microwave safe dish. Microwave 30 seconds on high, stir and continue to microwave in 10-20 second intervals, stirring after each, until chocolate is melted and smooth. Set bowl aside and cool to room temperature.

In a medium bowl, whisk together flour, cocoa powder, baking soda and salt. In large bowl, beat butter and both sugars using electric mixer until light and fluffy. Add melted, cooled chocolate and vanilla, blend until fully incorporated. Add eggs, one at a time, beating well after each addition. Add flour mixture slowly; mixing until incorporated. Fold in chocolate chunks, nuts and mini marshmallows.

Fill pint containers with cookie dough and refrigerate up to 4 days or freeze up to 1 month. When giving as a gift, attach following baking instructions:

Preheat oven to 350°. Drop dough by rounded tablespoons, or using small cookie scoop, onto parchment lined baking sheets, about 1" apart. Flatten dough slightly using back of spoon. Bake 10-12 min., until edges are lightly cracked but centers are still soft. Remove from oven and cool slightly on baking sheet before transferring cookies to wire rack to cool completely.

Tip: Take and Bake - This unique idea is the perfect hostess gift. Consider presenting it in disposable pint sized containers. You can find them online or you can simply snag a few from your local ice cream shop. Just don't forget to add a festive tag with baking instructions.

Servings: Makes three pints of dough of 2 dozen cookies.

GIRL SCOUT SAMOA COOKIES

6 Tbsp. butter
½ cup sugar
½ cup light corn syrup
½ of 14-oz. sweetened condensed milk
½ tsp. vanilla
4 cups toasted coconut
1 cup semi-sweet chocolate chips

In 2 quart saucepan over medium low heat, combine butter, sugar and corn syrup. Heat to a full boil, stirring constantly with a wooden spoon. Boil 3 min., stirring constantly. Slowly pour in sweetened condensed milk, stirring constantly. Continue cooking over low heat until candy thermometer reaches 220-228°. Remove from heat. Stir in vanilla. Beat until creamy. Immediately stir in toasted coconut and mix well. Spoon mixture by tsp. into circular mounds onto buttered waxed paper. Flatten slightly and with the end of a wooden spoon, poke a small round hole into the center of each cookie. Cool completely. Melt chocolate chips and drizzle thinly in strips over cookies and let chocolate harden at room temperature. Store in airtight container.

CHOCOLATE MINT PATTY SANDWICH COOKIES

1¼ cups butter (no substitute), softened
2 cups sugar
2 eggs
2 tsp. vanilla extract
2 cups all purpose flour
¾ cup baking cocoa
1 tsp. soda
½ tsp. salt
32 round thin chocolate covered mint patties

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, soda, and salt; gradually add to the creamed mixture, beating until well combined. Drop by tablespoonfuls 2" apart onto ungreased baking sheets. Bake at 350° for 8-9 min. or until puffy and tops are cracked. Invert half of the cookies onto wire racks. Immediately place a mint patty on each then top with remaining cookies. Press lightly to seal. Cool completely. Yield 32 sandwich cookies.

MACADAMIA MACAROONS

2½ cups shredded coconut
1 cup unsalted macadamia nuts, chopped
1 cup sweetened condensed milk
1 tsp. vanilla extract
20 Premium saltine crackers (any variety) finely crushed
2 egg whites
6-oz. chocolate, chopped and melted

Place coconut and nuts on a 15½x10½x1" baking pan. Bake at 350° until lightly toasted, about 10 min., stirring frequently. Cool. In a large bowl, combine milk and vanilla. Stir in coconut mixture and crushed crackers; blend well. Beat egg whites until stiff, then gently fold in coconut mixture. Drop by rounded tablespoonfuls onto lightly greased baking sheet. Bake at 350° for 12-14 min. or until golden around the edges. Cool completely. When cool, dip cookie bottoms into melted chocolate and place on waxed paper. Refrigerate until set.

LAYERS OF LOVE CHOCOLATE BROWNIES

¾ cup flour
¾ cup cocoa
¼ tsp. salt
½ cup soft butter
½ cup granulated sugar
½ cup brown sugar, packed
3 large eggs
2 tsp. vanilla extract
1 cup chopped pecans
3//4 cup premier white morsels
½ cup caramel ice cream topping
¾ cup semi-sweet chocolate morsels

Preheat oven to 350°. Grease an 8" square baking pan. Combine cocoa, flour and salt in a small bowl. Beat butter, sugar and brown sugar in a large mixer until creamy. Add 2 eggs, one at a time, beating well after each addition. Add vanilla and mix well. Gradually beat in flour mixture. Spread all but ¾ cup into pan. Sprinkle with pecans and white morsels, drizzle caramel topping over pecans and chips. Beat remaining egg with ¾ cup reserved batter until light in color. Stir in semi-sweet morsels. Spread evenly over top and bake 30-35 min. Cool completely in pan. Cut and serve.

Vicky

HERSHEY SYRUP BROWNIES

1 stick butter
1 cup sugar
4 eggs
1 tsp. vanilla
1 can Hershey syrup
1 cup plus 1 Tbsp. flour
½ tsp. soda
½ cup chopped nuts

Mix well and bake in a jellyroll pan 25 min. at 350°.

Frosting:

6 Tbsp. butter
6 Tbsp. milk
1 tsp. vanilla
1½ cups sugar
½ cup chocolate chips

Boil butter, milk and sugar for one min. Add chips and mix until ready to spread on brownies.

GRAND GERMAN CHOCOLATE BARS

Crust:

1 cup flour
½ cup packed light brown sugar
½ cup sweetened flaked coconut
6 Tbsp. unsalted butter, cut up, softened

Heat oven to 350°. Line 8" square pan with heavy duty foil, leaving extra foil extending over edges. Spray with nonstick cooking spray. In medium bowl, with fork, mix together all crust ingredients until crumbly; press into pan. Bake 5 min.

Bars:

6-oz. semi-sweet chocolate, chopped
6 Tbsp. unsalted butter, softened
1 cup flour
½ tsp. salt
2 eggs
1 cup packed light brown sugar
1 tsp. vanilla
1½ cups sweetened coconut
1½ cups chopped toasted pecans*

Place chocolate and 6 Tbsp. butter in medium heat proof bowl; place over medium saucepan of barely simmering water. Stir frequently until mixture is melted and smooth. Remove bowl from saucepan. Let stand until cooled slightly. In a small bowl, stir together 1 cup flour and salt. In large bowl, beat 2 eggs and 1 cup brown sugar at medium speed 1 min. or until well blended and lightened in color. At low speed, beat in chocolate mixture and 1 tsp. vanilla until blended. Add flour mixture, beating just until incorporated. Stir in 1½ cups coconut and 1½ cups pecans. Spread batter over crust. Bake 35-45 min. or until toothpick inserted 1" from edge comes out with moist crumbs attached (toothpick inserted in center comes out with thin fudge coating). Top of bars may crack around the edges. Cool completely on wire rack (bars may sink slightly during cooking).

Topping:

½ cup heavy whipping cream
½ cup sugar
1 egg
1 Tbsp. unsalted butter
1½ cups sweetened flaked coconut
1½ cups chopped toasted pecans*
1 tsp. vanilla

In medium saucepan, whisk together cream, sugar, 1 egg and 1 Tbsp. butter. Cook over medium heat until bubbles form around outside edge, stirring constantly. Reduce heat to low; cook 1-2 min. or until thickened. Stir in 1½ cups coconut, 1½ cups pecans and 1 tsp. vanilla. Spread over cooled bars. Cool completely. Using foil edges, lift bars from pan. Slide off foil onto cutting board; cut into 16 pieces (bars can be made up to 2 days ahead. Cover and store at room temperature).

Tip: * To toast pecans, place on baking sheet; bake at 350° for 6-8 min. or until slightly darker in color. Cool.

16 bars: per bar: 555 calories, 37 g fat (16 g sat), 6 g protein, 56 g carbohydrate, 75 mg cholesterol, 140 mg sodium, 4 g fiber.

CAPPUCCINO BROWNIES

½ cup butter
3-oz. unsweetened chocolate, cut up
1 cup sugar
2 eggs
1 tsp. vanilla
⅔ cup flour
¼ tsp. soda
1 tsp. instant coffee crystals
1 Tbsp. whipping cream
1 cup sifted powdered sugar
2 Tbsp. butter

Melt the ½ cup butter and unsweetened chocolate in a medium saucepan over low heat, stirring constantly. Remove from heat, cool slightly. Stir in sugar. Add eggs, one at a time, beating with a wooden spoon just until combined. Stir in vanilla. Stir together flour and soda in a small bowl. Add flour mixture to chocolate mixture and stir just until combined. Spread batter in a greased 8x8" square baking pan. Bake in a 350° oven for 30 min.

For topping, dissolve coffee crystals in whipping cream. Beat together powdered sugar and the 2 Tbsp. butter in a small mixing bowl with an electric mixer on medium speed. Add whipping cream mixture and beat until creamy. If necessary, add a little additional whipping cream until mixture is of spreading consistency. Spread over the warm brownies. Chill about 1 hour or until topping is set. Carefully spread Chocolate Frosting over brownies. Chill until frosting is set. Cut into bars. Makes 16 bars.

Frosting:

1 cup semi-sweet chocolate chips
⅓ cup whipping cream

To make frosting, stir chips and cream over low heat until chocolate is melted and mixture begins to thicken.

GLAZED MINT BROWNIES

2 1-oz. squares unsweetened chocolate
½ cup butter, no substitute
2 eggs
1 cup sugar
½ cup all purpose flour

In a heavy saucepan or microwave, melt chocolate and butter. Cool slighltly. In a mixing bowl, beat the eggs, sugar and flour. Stir in the chocolate mixture. Pour into greased 9" square baking pan. Bake at 350° for 20-25 min. or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Filling:

3 Tbsp. butter, softened
1½ cups powdered sugar
2 Tbsp. milk
¾ tsp. peppermint extract
3-4 drops green food coloring, opt.

In a mixing bowl, combine the filling ingredients; beat until creamy. Spread over brownies.

Glaze:

½ cup semi-sweet chocolate chips
2 Tbsp. butter

For glaze, melt chocolate chips and butter; stir until smooth. Spread over filling. Refrigerate until filling and glaze are set. Yield: 12-16 brownies.

COOKIE DOUGH BROWNIES

2 cups sugar
1½ cups flour
½ cup cocoa
½ tsp. salt
1 cup vegetable oil
4 eggs
2 tsp. vanilla
½ cup chopped walnuts

In a mixing bowl, combine sugar, flour, cocoa and salt. Add oil, eggs and vanilla; beat at medium speed for 3 min. Stir in walnuts if desired. pour into a greased 9x13" baking pan. bake at 350° for 30 min. or until brownies test done. Cool completely.

Filling:

½ cup butter
½ cup packed brown sugar
¼ cup sugar
2 Tbsp. milk
1 tsp. vanilla
1 cup flour

For filling, cream butter and sugars in a mixing bowl. Add milk and vanilla; mix well. Beat in flour, spread over the brownies; chill until firm.

Glaze:

1 cup semi-sweet chocolate chips
1 Tbsp. shortening
¾ cup chopped walnuts

For glaze, melt chocolate chips and shortening in a saucepan, stirring until smooth. Spread over filling. Immediately, sprinkle with nuts, pressing down slightly. Yield: 3 dozen.

CARAMEL RIBBON BARS

The chocolate cookie sheet cake (recipe found in cakes)
1½ Tbsp. milk
24 caramels = 7-oz. or ½ bag
½ cup chocolate chips
½ cup nuts

Mix the chocolate cookie sheet cake as directed. Pour half of the batter in a greased and floured 9x13" cake pan and bake for 10 min. Melt caramels and mix in 1½ Tbsp. milk. Spread on baked cake. Sprinkle on chocolate chips and nuts. Pour on the other half of the batter and bake for 15 min.

Bonnie Hanish

VONNA BARS ★

1 cup butter
2 cups brown sugar
2 eggs
Vanilla
2½ cups flour
1 tsp. soda
1 tsp. salt
3 cups oatmeal

Mix above ingredients together. Put ⅔ in large jellyroll pan. Melt 12-oz. milk chocolate chips. Add 1 can sweetened condensed milk, 2 Tbsp. butter, ½ tsp. salt and nuts if desired. Cook for 2 min. Pour over first layer and put on remaining ⅓ of dough. Bake at 350° 20-25 min.

Vonna McCloud

CHUNKY PECAN PIE BARS

Crust:

1½ cups all purpose flour
½ cup (1 stick) butter, softened
¼ cup packed brown sugar

Preheat oven to 350°. Grease 9x13" cake pan. For crust, mix flour, butter and brown sugar in small bowl until crumbly. Press into pan and bake 12-15 min.

Filling:

3 large eggs
¾ cup sugar
1 tsp. vanilla
1¾ cups semi-sweet chocolate chunks (11.5-oz.)
1½ cups coarsely chopped pecans
¾ cup corn syrup
2 Tbsp. butter, melted

Beat eggs, corn syrup, sugar, butter and vanilla in medium bowl with whisk. Stir in chunks and nuts. Pour evenly over baked crust. Bake at 250° 30 min. until set. Cool in pan on wire rack.

Pat Lenz

PECAN PIE BARS

1 8-oz. tube refrigerated crescent rolls
1 egg
½ cup sugar
½ cup chopped pecans
½ cup corn syrup
1 Tbsp. butter, melted
½ tsp. milk

Unroll crescent dough into a rectangle; press onto the bottom and ½" up sides of a greased 9x13" baking pan. Seal seams and perforations. Bake at 375° for 5 min. Meanwhile, in a bowl, combine the remaining ingredients. Pour over the crust. Bake for 16-20 min. or until golden brown and bubbly. Cool completely before cutting. Yield: 2 dozen.

PECAN PIE BARS

1 cup butter
2 cups flour
1 cup brown sugar
1 cup sugar
5 eggs
1 cup corn syrup
1 tsp. vanilla
1 cup chopped pecans

Mix butter, brown sugar and flour. Pat into 9x13" pan and bake for 10 min. at 350°. Beat together sugar, eggs, syrup and vanilla. Pour over crust and sprinkle with pecans. Bake 30 min. at 350°.

Molly Iverson

CARAMEL 'N CHOCOLATE PECAN BARS

Crust:

2 cups flour
1 cup firmly packed brown sugar
½ cup butter
1 cup pecan halves

Heat oven to 350°. Combine all crust ingredients except pecans in bowl. Beat at medium speed until mixture resembles fine crumbs. Press onto bottom of ungreased 9x13" baking pan. Place pecans evenly over unbaked crust.

Topping:

⅔ cup butter
½ cup firmly packed brown sugar
1 cup chocolate chips

Combine ⅔ cup butter and ½ cup brown sugar in 1 quart saucepan. Cook over medium heat, stirring until entire surface of mixture begins to boil. Boil, stirring constantly, 1 min. Pour mixture evenly over pecans and crust. Bake for 18-22 min. or until entire caramel layer is bubbly. (DO NOT OVERBAKE). Remove from oven Immediately sprinkle with chips; allow to melt slightly. Swirl melted chips over bars, leaving some whole for marbled effect. Cool completely. Cut into bars.

Prep time: 30 min. Baking time: 18 min. Makes 36 bars.

MARBLED CHOCOLATE BARS

1 18¼-oz. pkg. German chocolate cake mix
1 8-oz. pkg. cream cheese, softened
½ cup sugar
¾ cup milk chocolate chips, divided

Prepare cake batter according to pkg. directions. Pour into a greased 15x10" baking pan. In a small mixing bowl, beat cream cheese and sugar. Stir in ¼ cup chocolate chips. Drop by tablespoonfuls over batter. Cut through batter with knife to swirl the cream cheese mixture. Sprinkle with remaining chocolate chips. Bake at 350° for 25-30 min. or until toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars. Yield 3 dozen.

FILLED BROWNIES

1 box of brownie mix for a 9x9" pan
The mix calls for 3 eggs for cake like brownies or 2 eggs for brownies.
I use 2 eggs
3 really big candy bars. I use Symphony bars with the toffee bits in them

You just mix up a regular 9x13" of brownie mix as directed on the box. Pour half of that into the pan and put 3 really big candy bars on top of that. Pour the rest of the brownie mix on top and bake as directed on the brownie box. You can serve with ice cream or Cool Whip if you want.

Cosette Fester

COCONUT PECAN BROWNIES

1 15-oz. pkg. Pillsbury brownie classic traditional fudge brownie mix
½ cup oil
¼ cup water
2 eggs
1 15-oz. can Pillsbury creamy supreme coconut pecan frosting
1 8-oz. container sour cream
½ cup chopped pecans
½ cup miniature semi-sweet chocolate chips

Heat oven to 350°. Spray bottom of 9x13" pan with nonstick cooking spray. In large bowl, combine brownie mix, oil, water and eggs. Beat 50 strokes by hand. Add frosting and sour cream; mix well. Spread batter into pan. Sprinkle pecans and chocolate chips evenly over top. Bake 42-52 min. or until toothpick inserted in center comes out clean. Cool completely and cut into bars. Makes 24 bars.

Cosette

GRASSHOPPER BROWNIES

1 21-oz. pkg. Pillsbury fudge brownie mix
½ cup water
½ cup oil
1 egg
½ cup margarine, softened
1 3-oz. pkg. cream cheese, softened
2½ cups powdered sugar
3 Tbsp. creme de menthe syrup
1 cup semi-sweet chocolate chips
⅓ cup margarine

Grease bottom only of 9x13" pan. In a large bowl, combine brownie mix, water, egg and oil. Beat 50 strokes by hand. Spread in greased pan. Bake at 350° for 33-35 min. or until set. Do not overbake. Cool completely. In a medium bowl, beat margarine and cream cheese until light and fluffy. Add powdered sugar and creme de menthe syrup; beat until smooth. Spread evenly over cooled brownies. Melt chocolate chips and ⅓ cup margarine over low heat until smooth, stirring constantly. Remove from heat and cool 15 min. Pour frosting evenly over bars; spread carefully to cover. Refrigerate 1 hour before cutting into bars. Store in refrigerator. Makes 48 bars.

YUMMY BARS

2 sticks of soft butter
1 cup brown sugar
1½ cups flour
1½ cups oatmeal
¾ tsp. baking soda
1 jar Kraft or Mrs. Richardson's chocolate fudge ice cream topping
12-oz. bag chocolate chips

Mix the following ingredients with a pastry blender: butter, brown sugar, oatmeal, flour and soda. Press ⅔ of mixture into a jellyroll pan. Bake at 350° for 10 min. Drizzle 1 cup ice cream topping over the crust. Sprinkle with chocolate chips. Crumble the remaining flour mixture on the top. Bake 10 more min. Cool before cutting.

BROWNIES BAKED IN A JAR

Slide these brownies out of their jars, slice and enjoy with scoops of your favorite ice cream and chocolate sauce.

1 cup all purpose flour
1 cup sugar
½ tsp. soda
¼ tsp. cinnamon
⅓ cup butter, softened
¼ cup water
¼ cup buttermilk, room temperature
¼ cup walnuts, chopped
3 Tbsp. cocoa
½ tsp. vanilla extract
1 egg, beaten
3 1 pint wide mouth canning jars and lids, sterilized

Combine first 4 ingredients in a medium bowl. Beat batter at medium speed with an electric mixer until creamy. Add water and next 4 ingredients, beating until combined. Add flour mixture, mixing until just blended. Divide batter equally amount greased jars. Each jar should be slightly less than ½ full. Place jars in oven. Bake uncovered at 325° for 40 min. Wipe rims, cover with metal lids and screw on bands. Set aside to cool.

Grease jars with shortening. Do not use butter, margarine, Pam or Baker's Secret.

Yields: 3 1 pint jars.

CREAM CHEESE BARS

Unroll 2 pkg. crescent rolls and pat into 9x13" greased pan (seal perforations). Beat together:

2 8-oz. pkg. cream cheese
1 cup sugar
1 egg yolk
1 tsp. vanilla

Pour onto curst. Unroll other can of rolls. Arrange on top of cream cheese mixture. Beat egg white and spread on bars. Sprinkle with cinnamon and sugar. Bake at 350° 30 min.

Barb Eigenberg

CHEESECAKE BARS

2 cups all purpose flour
¾ cup butter, softened
⅓ cup light corn syrup
¼ cup granulated sugar
½ tsp. salt
2 8-oz. pkg. cream cheese, softened
3 eggs
1 cup light corn syrup
2 tsp. vanilla
1 cup strawberry jam
Powdered sugar

Heat oven to 375°. Grease rectangular pan, 9x13". Mix flour, butter ⅓ cup corn syrup, ¼ cup sugar and salt on speed 2 in large bowl until dough forms. Spread evenly in pan. Blend cream cheese on speed 3 until smooth, using power up as necessary. Beat in eggs until well blended. Beat in 1 cup corn syrup and the vanilla until smooth. Pour over dough. Bake 35-40 min. or until edges are light golden brown and filling is set. Spread with jam. Refrigerate at least 3 hours. Cut into 2x1-/2" bars. Sprinkle with powdered sugar before serving. Refrigerate any remaining bars. Makes 36 bars.

CHEESECAKE BARS

2 cups chocolate chips
½ cup butter
2 cups graham cracker crumbs
1 8-oz. pkg. cream cheese
1 14-oz. can sweetened condensed milk
1 egg
1 tsp. vanilla

Melt chocolate chips and butter and add graham cracker crumbs. Press into a 9x13" greased pan. Reserve some of the above mixture to sprinkle on top. Beat cream cheese, milk, egg and vanilla and pour over crust. Sprinkle on some crumbs or you can use miniature chocolate chips on the top. Bake at 325° for 25-30 min. Store bars in refrigerator.

Pat Rasmussen

CHEESECAKE BROWNIE BARS

Cheesecake:

¼ cup cornstarch
½ cup sugar
3 8-oz. pkg. ⅓ less fat cream cheese, softened
3 large eggs
¾ cup sour cream
⅔ cup milk
1 tsp. vanilla extract.

Heat oven to 350°. Line a 9x13" baking pan with foil. Coat foil. In a large bowl whisk cornstarch and sugar until blended. Add cream cheese and beat until smooth. Beat in eggs, sour cream and milk. Stir in vanilla; set aside.

Brownie:

1 cup butter
5 1-oz. squares unsweetened chocolate
1¾ cup sugar
4 large eggs
1¾ cups all purpose flour
1½ tsp. baking powder
½ tsp. salt
2 tsp. vanilla
1 12-oz. bag bittersweet chocolate chips

In a large microwave safe bowl, combine butter and chocolate. Microwave for 1 min. 30 seconds. Stir. If necessary continue heating in 30 second increments, stirring after each until chocolate is melted. Whisk in sugar then eggs. Whisk in flour, baking powder and salt until smooth. Stir in vanilla and chocolate chips. Spread evenly into prepared pan. Pour cream cheese mixture over brownie mixture. Spread gently until smooth. Bake 1 hour and 5 min. until center is set. Garnish with a scoop of Cool Whip. Drizzle some heated hot fudge and garnish with fresh strawberries.

Topping:

1 12-oz. pkg. fresh strawberries
¼ cup hot fudge sauce, heated
1 8-oz. container Cool Whip

Makes 32 servings.

COCONUT MACADAMIA BARS

⅓ cup butter
1 cup graham cracker crumbs
1 tsp. sugar
1¼ cup flaked coconut, divided
⅔ cup sweetened condenesd milk
½ cup chopped macadamia nuts
1 cup vanilla or white chips
1 tsp. shortening

Place the butter in an 8" square microwave safe dish. Cover and microwave on high until melted, about 1 min. Stir in cracker crumbs and sugar; press firmly onto the bottom of the dish. Microwave, uncovered on high for 1½ min. Cool for 5 min. In a bowl, combine 1 cup coconut, milk and nuts; spoon over the crust. Microwave, uncovered, on high for 1 min. or until heated through. In a small microwave safe bowl, combine chips and shortening. Microwave uncovered until melted. Pour over coconut mixture; spread evenly. Toast remaining coconut if desired; sprinkle over the top. Cool on a wire rack; cut into bars. Yield: 16 servings.

MARSHMALLOW CHOCOLATE BARS

½ cup oleo
1 cup sugar
2 eggs
¾ cup flour
½ tsp. salt
½ tsp. baking powder
1 square melted baking chocolate
Nutmeats if desired
7-oz. jar marshmallow creme
1 cup chocolate chips
1 cup peanut butter
1½ cups Rice Krispies

Mix oleo, sugar, eggs, flour, salt and baking powder for 3 min. Add melted baking chocolate and nuts. Bake in 9x13" pan for 20 min. at 350°. Spread one 7-oz. jar of marshmallow creme over the hot brownie layer and bake 3 min. more. Meanwhile, melt chocolate chips and peanut butter, add Rice Krispies. Spread over bars. Chill and cut into squares.

Karla Nelson

CHOCOLATE BARS

1 can sweetened condensed milk
2 cups chocolate chips
Melt and set aside.
2 cups brown sugar
1 cup butter
2 eggs
2 Tbsp. butter
¼ tsp. salt
2½ cups flour
3 cups oatmeal
1 tsp. soda

Mix together. Take half of second mixture and spread mixture on bottom of greased 9x13" pan. Then cover this layer with first mixture. Top with remainder of second mixture. Bake at 350° for 25 min.

Barb Eigenberg

BLACK AND WHITE BROWNIES

1 19-21-oz. fudge brownie mix
1 10-12-oz. pkg. white baking chips
1 cup semi-sweet chocolate chips
½ cup pecan pieces
¼ cup butter, melted
3 Tbsp. hot water
2 cups sifted powdered sugar
¼ cup unsweetened cocoa powder
1 tsp. vanilla
¾ cup pecan pieces

Preheat oven to 350°. Grease the bottom of a 9x13" baking pan; set aside. Prepare brownie mix according to pkg. directions. Stir in half of the white chips, all of the semi-sweet chocolate chips and ½ cup pecans. Spread the batter in the prepared pan. Bake about 30 min. or until center is set. Sprinkle with the remaining white chips; bake for 1 min. more. Cool in pan on wire rack.

For frosting, in a small bowl, combine melted butter and hot water; stir in powdered sugar, cocoa powder and vanilla. Beat by hand until smooth. spoon over top of brownies. Sprinkle with the ¾ cup pecans. Cool about 1½ hours or until frosting is set. Cut into bars. Makes about 36 brownies.

CREME DE MENTHE SQUARES

1¼ cups butter or oleo
½ cup unsweetened cocoa powder
3½ cups powdered sugar
1 beaten egg
1 tsp. vanilla
2 cups graham cracker crumbs
⅓ cup green creme de menthe
1½ cups semi-sweet chocolate pieces

For bottom layer: In saucepan, combine ½ cup of the butter or oleo and the cocoa powder. Heat and stir until well blended. Remove from heat and add the ½ cup powdered sugar, egg and vanilla. Stir in graham cracker crumbs. Mix well and press into the bottom of an ungreased 9x13" pan.

For the middle layer: Melt another ½ cup butter or oleo in small bowl. Combine melted butter or oleo and creme de menthe at low speed of electric mixer, beat in remaining 3 cups powdered sugar until smooth. Spread over chocolate layer and chill 1 hour.

For the top layer: In small saucepan, combine the remaining ¼ cup butter or oleo and chocolate pieces. Cook and stir over low heat until melted. Spread over mint layer. Chill 1-2 hours. Cut in small squares (about 96). Store in refrigerator.

Letha Missling

CHUNKY TURTLE BLONDIES

Bars:

1¾ cups flour
1 tsp. baking powder
½ tsp. salt
1½ cups packed brown sugar
½ cup butter, melted
2 eggs
1 tsp. vanilla extract
1½ cups chocolate chips
1½ cups pecans, toasted*

Mix melted butter and brown sugar. Add eggs and vanilla. Stir in flour, baking powder and salt which has been mixed together. Stir in chocolate chips and toasted pecans. Spread batter into 9" pan that has been sprayed. Bake at 325° 35-45 min. or until golden brown and toothpick comes out clean (don't overbake). Remove from oven and immediately place caramel halves on top and bake 2-4 min. until caramels are soft and slightly melted. Top caramels with pecan halves. Let cool. Microwave chopped chocolate and butter and drizzle over bars. Let cool. Let stand until set. Cut bars (these bars can be made 2 days ahead). Cover and store at room temperature.

Topping:

12 caramels, halved
24 pecans halves, toasted*
2-oz. semi-sweet chocolate, chopped
½ tsp. butter

*To toast pecan halves, place on baking sheet; bake at 325° for 7-9 min. or until slightly darker in color. Cool.

SALTED NUT BARS

1 18¼-oz. yellow cake mix
2 Tbsp. water
⅓ cup soft butter
1 egg
4 cups miniature marshmallows

Peanut topping:

1 10-oz. pkg. peanut butter chips
⅔ cup light corn syrup
¼ cup butter
2 tsp. vanilla
2 cups Rice Krispies
2 cups salted peanuts

In a mixing bowl, beat the cake mix, water, butter and egg until blended (batter with be thick). Spread into a greased 9x13" cake pan. Bake at 350° for 22-25 min. or until toothpick inserted near the center comes out clean. Sprinkle with marshmallows and bake 2 min. longer. Heat peanut butter chips, corn syrup and butter until melted and smooth. Stir in vanilla, cereal and peanuts. Spread over marshmallows. Cool completely. Cut with sharp knife. Yields: 2¼ dozen.

SALTED NUT ROLL BARS

16-oz. dry roasted peanuts
10-oz. peanut butter chips
3 Tbsp. butter
1 can sweetened condensed milk
1 10.5 bag miniature marshmallows

Spray 9x13" pan. Spread ½ peanuts evenly. Microwave chips and butter for 2 min. Add sweetened condensed milk and microwave for 1 min. Pour over marshmallows and mix until completely coated. Spoon over peanuts and press down (moisten hands). Sprinkle remaining peanuts and press down. Refrigerate (can be frozen).

SALTED NUT BAR

1 yellow cake mix
¼ cup melted butter
1 egg
3 cups miniature marshmallows
12-oz. peanut butter chips
½ cup white corn syrup
½ cup butter
1 tsp. vanilla
2 cups salted peanuts
2 cups Rice Krispies

Combine cake mix, ¼ cup melted butter and 1 egg. Press into 9x13" pan. Bake 12 min. at 350°. Place 3 cups miniature marshmallows over baked layer and return to oven for about 3 min. Melt 12-oz. peanut butter chips, ½ cup white corn syrup and ½ cup butter. Add 1 tsp. vanilla. Pour over 2 cups salted peanuts and 2 cups Rice Krispies. Spread this mixture over marshmallows. Refrigerate a short time, then cut into bars.

Marsha Underwood

SALTED NUT ROLL BARS

1 lb. peanut butter sandwich cookies
½ cup butter, melted
2 cups peanut butter chips
⅔ cup light corn syrup
4 Tbsp. butter
1 tsp. vanilla extract
2 cups miniature marshmallows
2 cups dry roasted peanuts
2 cups Rice Krispies cereal

Preheat oven to 350°. Spray 9x13' pan with nonstick spray. Pulverize cookies in a food processor or until fine crumbs form. Add melted butter, mix together and press into prepared pan and bake for 15 min. Melt peanut butter chips, corn syrup, butter and vanilla. Spread ½ cup of the peanut butter mixture over the crumb base. Top with marshmallows and return to the oven. Bake until marshmallows puff. Don't let marshmallows brown or they'll turn crunchy, only bake about 2 min. Toss peanuts and cereal with remaining peanut butter mixture to coat. Drop by spoonfuls on top of marshmallows then spread with buttered spatula. Cool and cut into 28 bars.

Calories: 310, 18 g total fat (8 g sat), 13 mg cholesterol, 32 g carbohydrates, 206 g sodium, 5 g fiber, 7 g protein

EASY DRY ROASTED PEANUT BARS

2 tsp. butter
1 can sweetened condensed milk
1 pkg. Reese's peanut butter chips
10-oz. bag miniature marshmallows
1 cup dry roasted peanuts

Melt together butter, sweetened condensed milk and peanut butter chips. Allow to cool slightly. Add your miniature marshmallows. Stir until marshmallows just begin to melt. Press into a greased 9x13" pan. Press peanuts onto the top.

More or less peanuts may be used if you desired.

MIXED NUT BARS

1½ cups flour
¾ cup brown sugar
1 tsp. salt
1 6-oz. pkg. butterscotch chips
2 cups mixed nuts
½ cup butter
½ cup corn syrup
2 Tbsp. butter

Combine flour, salt and brown sugar. Cut in ½ cup butter and press into a 9x13" pan. Bake at 350° for 10 min. Cool. Melt chips, 2 Tbsp. butter and syrup over low heat. (If too sticky, add about 1 Tbsp. water.) Spread mixed nuts on crust and drizzle topping over nuts. Bake for 10 min.

Ardy Pederson

SPANISH PEANUT BARS

2 cups flour
2 cups sugar
2 tsp. baking powder
1 tsp. salt
1 cup hot milk
1 tsp. vanilla
7 egg whites, beaten firm
1 tsp. cream of tartar

Combine flour, sugar, baking powder and salt. Add hot milk and vanilla. Beat egg whites until stiff and add cream of tartar to egg whites and fold batter and egg whites together gently. Pour into 10x16" pan and bake at 350° 20-25 min. Cool.

Frosting:

¼ cup melted butter
4 cups powdered sugar
1 tsp. almond extract
5-6 Tbsp. cream or milk

Spread frosting on cooled bars and sprinkle with salted Spanish peanuts or any nuts.

Rhonda Hansen

MARSHMALLOW NUTS GOODIES

1 cup semi-sweet chocolate chips
1 cup butterscotch chips
½ cup creamy peanut butter
3 cups miniature marshmallows
1½ cups salted peanuts

Butter an 8" square pan. Melt the chocolate chips, butterscotch chips and peanut butter. Add marshmallows and peanuts. Mix well and spread in pan. Chill until firm and cut into 1" squares.

HEATH BARS

1 cup butter
1 cup brown sugar
1 pkg. chocolate chips
Soda crackers

Boil butter and brown sugar 3 min. Grease and line cookie sheet with soda crackers. Pour boiled mixture over the top and bake for 5 min. at 350°. Sprinkle with chocolate chips and spread out.

TOFFEE BARS

¼ cup brown sugar
¼ cup butter
10 graham crackers

Spread crackers in bottom of bar pan. Melt butter and sugar. Spread over crackers and put in oven on broil and leave until bubbly.

Hillary Missling

MICROWAVE TOFFEE BARS

5½ double (5x2½") graham crackers
1 cup (6 double 5x2½") crushed graham crackers
¾ cup sugar
½ cup firmly packed brown sugar
½ cup butter
⅓ cup milk
½ cup semi-sweet chocolate chips
¼ cup chunky peanut butter

Line bottom of buttered 12x8" baking dish with graham crackers; set aside. In 2 quart casserole, combine all remaining ingredients except chocolate chips and peanut butter. Microwave on HIGH, stirring after half the time, until mixture comes to a full boil (2-2½ min.). Microwave on HIGH 5 min. (mixture will be very hot). Immediately pour mixture evenly over crackers. In a 2 cup glass measuring cup, combine chocolate chips and peanut butter. Microwave on high until chocolate is softened 45-60 seconds. Stir until smooth and melted. Spread evenly over toffee mixture; refrigerate until chocolate is set, at least 1½ hours. Cut into bars; store at room temperature.

Yield: 32 bars. Nutrition information (1 bar): Calories 100; protein 1 g, carbohydrates 14 g, fat 5 g, cholesterol 10 mg sodium 75 mg.

TOFFEE BARS

4 cups oatmeal
1 cup brown sugar
½ tsp. salt
⅔ cup melted shortening
½ cup white Karo syrup
3 tsp. vanilla

Mix and pack firmly into a greased 9x13" pan and bake at 325° 10-15 min. Cool and frost.

Frosting:

1 6-oz. pkg. chocolate chips
⅔ cup peanut butter

Melt chocolate chips and peanut butter and spread over bars. Cut into small squares. Rich and good.

Alice Fuhrman

NUTTY DELIGHTS

2½ cups chocolate cookie crumbs (in baking section or ice cream topping section)
½ cup butter, melted
¼ cup sugar
1 14-oz. can sweetened condensed milk
1 10-oz. pkg. Hershey's raspberry chips
1 12-oz. pkg. white baking chips
1½ cups sweetened flaked coconut
1½ cups unsalted macadamia nuts

Heat oven to 325°. Line 9x13" pan with foil; spray with nonstick cooking spray. Line bottom with parchment paper; spray with nonstick cooking spray. In a medium bowl, stir together cookie crumbs, melted butter and sugar. Press firmly into bottom of pan. Pour condensed milk over crust, covering evenly. Sprinkle with raspberry chips, white baking chips, coconut and nuts; press down evenly. Bake 30-35 min. or until lightly browned. Cool completely. Remove bars with foil; slide off foil and parchment paper. Cut into 36 pieces.

Yield: 36 servings. Per Bar: 245 calories, 15.5 g total fat (8 g sat), 2.5 g protein, 26 g carbohydrate, 10 mg cholesterol, 100 mg sodium, 1 g fiber.

MOUNDS BARS

2 cups graham cracker crumbs
¼ cup sugar
½ cup melted butter
2 cups coconut
1 can sweetened condensed milk
1 6-oz. pkg. chocolate chips
2 Tbsp. peanut butter

Mix graham cracker crumbs, ¼ cup sugar and melted butter together and pat into a 9x13" pan and bake at 350° for 10 min. Mix sweetened condensed milk and coconut together and put on top of crust and bake for 15 min. Frost with melted chocolate chips and peanut butter.

Kathy Pankonin

MAGIC COOKIE BARS

1½ cups graham cracker crumbs
½ cup (1 stick) butter, melted
1 14-oz. can sweetened condensed milk
2 cups (12-oz.) milk chocolate chips
1⅓ cups flaked coconut
1 cup chopped pecans

Preheat oven to 350°. In a small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 9x13" pan. Pour sweetened condensed milk evenly over crumbs. Layer evenly with remaining ingredients; press down firmly with fork. Bake 25 min. or until lightly browned. Cool, chill if desired. Cut into bars. Store covered at room temperature. You could eliminate the coconut and pecans.

Note: can substitute 1 cup (6-oz.) butterscotch chips or peanut butter chips for one cup chocolate chips.

DELICIOUS BARS

Crust:

1 cup flour
½ cup butter, softened
¼ cup powdered sugar

Preheat oven to 350°. Mix together crust ingredients and place in 9x13" pan. Bake for 10 min.

Filling:

1 can sweetened condensed milk
1½ cups graham cracker crumbs
½ cup chocolate chips
½ cup chopped pecans
1 tsp. baking powder
¼ tsp. salt

Mix together filling ingredients and place on baked crust. Bake for 20-30 min. or until browned. When cool, frost.

Frosting:

½ cup butter
1½ cup powdered sugar
1 tsp. vanilla

Linda Missling

APPLE BARS

2½ cups flour
1 Tbsp. sugar
1 cup lard
1 tsp. salt
2 handfuls corn flakes
8-10 apples, peeled and sliced
1 cup sugar
1 tsp. cinnamon
1 egg, separated

Mix as for pie crust. Put 1 egg yolk in measuring cup and fill to ⅔ cup with milk. Add to flour mixture. Roll out ½ of this to fit a 12x15" cookie sheet. Crumble 2 handfuls of corn flakes over this bottom crust. Mix 8-10 apples, 1 cup sugar and 1 tsp. cinnamon. Distribute evenly over crust and flakes. Roll out the rest of crust to fit the top. Seal edges. Beat the egg whites until frothy and brush on top. Bake at 400° for 1 hour and spread with glaze of 1 cup powdered sugar and a little hot water while still warm.

FROSTED APPLE BARS

2½ cups flour
1 Tbsp. sugar
1 tsp. salt

Sift together and cut in 1 cup shortening. Put 2 egg yolks in measuring cup. Add milk to make ⅔ cup. Combine dry and wet ingredients. Roll out ½ of dough to fit 12x15" cookie sheet. Sprinkle over crust 1½ cups crumbled corn flakes. Add 8-10 pared sliced apples.

Mix 1½ cups sugar and 1¼ tsp. cinnamon. Put over apples. Roll out other dough and place on top of apples. Pinch edge together. Bake at 350° for 1 hour. Remove from heat and dribble powdered sugar frosting over hot crust.

Powdered sugar frosting:

1 cup powdered sugar
3-4 tsp. water

Ruthie Missling

TEN LAYERED MONSTER BARS

½ cup unsalted butter, melted
1½ cups graham cracker crumbs
1 14-oz. can sweetened condensed milk
1 cup pecans halves
16 caramels, cut up (¾ cup)
1 cup semi-sweet chocolate chunks
1 cup white baking chips
½ cup milk chocolate chips
½ cup coarsely chopped walnuts
½ cup cashews

Heat oven to 350°. Line 9x13" pan with heavy duty foil, leaving extra foil extending over edges. Spray with nonstick cooking spray; line bottom with parchment paper. Pour melted butter into pan; tilt pan to spread evenly. Sprinkle graham cracker crumbs even over butter, pour sweetened condensed milk over crumbs. Layer pecans, caramels, chocolate chunks, white baking chips, milk chocolate chips. walnuts, cashews in pan; press gently. Bake 25 min. or until edges of bars bubble gently. Do not overbake. Cool completely on wire rack. Using foil edges, lift bars from pan. Slide bars off foil onto cutting board; cut into 24 pieces. (If knife sticks during cutting, spray with nonstick cooking spray.) Bars can be made a up to 3 days ahead. Cover and store at room temperature.

24 bars. Per bar: 285 calories, 17.5 g total fat (8 g sat), 4 g protein, 30.5 g carbohydrate, 15 mg cholesterol, 80 mg sodium, 1.5 g fiber.

BANANA CHIP BARS

¾ cup butter or margarine, softened
⅔ cup sugar
⅔ cup brown sugar, packed
1 egg
1 tsp. vanilla
2 ripe bananas, mashed
2 cups flour
1 tsp. baking powder
½ tsp. salt
1 6-oz. pkg. semi-sweet chocolate chips
½ cup sour cream
2 Tbsp. flax seed (opt.)

Cream butter and sugars until fluffy. Add egg and vanilla. Beat well. Stir in banana. Stir together flour, baking powder and salt. Add to creamed mixture. Beat well. Stir in chocolate pieces. Spread in greased and floured 15½ x 10½" baking pan. Bake at 350° for 25 min. Cool and cut into bars.

Frosting:

4-oz. Philadelphia cream cheese
6 Tbsp. margarine
1 tsp. vanilla
2 cups powdered sugar

Blend ingredients and cream well.

Renee Simonson

LEMON SNOW BARS

1 cup flour
¼ cup powdered sugar
½ cup butter
2 eggs
¾ cup sugar
3 Tbsp. lemon juice
2 Tbsp. flour
¼ tsp. baking powder
Powdered sugar

Stir together 1 cup flour and ¼ cup powdered sugar. Cut in butter until sticks together. Pat into ungreased 8x8" baking pan. Bake 10-12 min. at 350°. Beat eggs, add sugar and lemon juice. Beat until slightly thick and smooth, 8-10 min. Stir together 2 Tbsp. flour and baking powder and add to egg mixture. Blend until moist. Pour over baked layer. Bake 20-25 min. at 350°. Sift powdered sugar on top. Cool and cut. Serves 20.

Linda Johnson

LEMON BUTTER BARS

Crust:

2 cups all purpose flour
¾ cup butter, softened
¾ cup sugar

Heat oven to 350°. Combine all crust ingredients in medium bowl. Beat at low speed, scraping bowl often, until mixture resembles coarse crumbs. Press onto bottom of ungreased 9x13" baking pan. Bake for 18-20 min. or until edges are lightly browned.

Filling:

2 cups sugar
4 eggs
¼ cup all purpose flour
¼ cup lemon juice
1 tsp. baking powder
2 tsp. freshly grated lemon peel
Powdered sugar

Meanwhile, combine all filling ingredients except powdered sugar, in small bowl. Beat at low speed, scraping bowl often, until well mixed. Pour filling over hot, partially baked crust. Continue baking for 22-25 min. more or until filling is set. Sprinkle with powered sugar while still warm and again when cool. Cut into bars. Makes 36 bars.

LEMON BARS

1 1 Step angel food cake mix
1 can lemon pie filling
1 cup coconut

Mix ingredients together and bake in 12x15" pan. Bake at 350° for 20-25 min.

Mix ½ cup powdered sugar and 1 Tbsp. milk together and drizzle over cooled bars.

CHIP NUT BARS

1 pkg. yellow cake mix
⅓ cup melted margarine
1 large egg
1 6-oz. pkg. butter brickle chips
½ cup nuts
1 can sweetened condensed milk

Mix cake mix, melted margarine and egg together; press into a jellyroll pan. Press up the sides as in a pie pan. Mix chips, nuts and sweetened condensed milk. Spread over the crust and bake at 350° for 20 min.

Velma Netsch

MAPLE BUTTERSCOTCH BROWNIES

1½ cups packed brown sugar
½ cup butter, melted
1½ tsp. imitation maple flavoring
2 eggs
1½ cups all purpose flour
1 tsp. baking powder
1 cup chopped walnuts or pecans

In a bowl, combine brown sugar, butter and maple flavoring. Beat in the eggs, one at a time. Combine flour and baking powder; add to egg mixture. Stir in nuts. Pour into a greased 9" square baking pan. Bake at 350° for 30 min. or until brownies test done. Cool and cut into 16 squares. Can dust with powdered sugar if desired (I made it in my 9x13" stone and baked for 20 min.)

RICH BUTTERSCOTCH BARS

1 10-11-oz. pkg. butterscotch chips
½ cup butter, no substitute
2 cups graham cracker crumbs (about 32 squares)
1 8-oz. pkg. cream cheese, softened
1 14-oz. can sweetened condensed milk
1 egg
1 tsp. vanilla extract
1 cup chopped pecans

In a large microwave safe bowl, heat the chips and butter on high for 1½-2 min. or until chips are melted, stirring every 30 seconds until smooth. Add the cracker crumbs; set aside ⅔ cup. Press the remaining crumb mixture into a greased 9x13x2" baking pan.

In a small mixing bowl, beat cream cheese until smooth. Add the milk, egg and vanilla; mix well. Stir in pecans. Pour over the crust. Sprinkle with reserved crumb mixture. Bake at 325° for 30-35 min. or until toothpick inserted near the center comes out clean. Cool on a wire rack. Store in refrigerator. Yield: 3 dozen.

PEANUT BUTTER BARS

2½ cups graham cracker crumbs
2½ cups powdered sugar
1 cup peanut butter
1 cup melted butter

Mix and press the above ingredients into a 9x13" pan. Melt 1 12-oz. pkg. milk chocolate chips and spread on bars. Cut and refrigerate.

Hillary Missling and Tiffany Pudenz

FROSTED PEANUT BUTTER FINGERS

1 cup butter, softened
1½ cups packed brown sugar
1 cup sugar
1 egg
2½ cups creamy peanut butter, divided (not reduced fat or generic)
1½ tsp. vanilla
2½ cups quick cooking oats
2 cups flour
1 tsp. soda
½ tsp. salt

In a mixing bowl, cream butter and sugars. Add 1 cup peanut butter, egg and vanilla; mix well. Combine oats, flour, soda and salt; add to creamed mixture. Spread into a greased 15x10" baking pan. Bake at 350° for 13-17 min. or until golden brown. Cool slightly on a wire rack about 12 min. Spread the remaining peanut butter. Cool completely.

Frosting:

6 Tbsp. butter, softened
4 cups powdered sugar
½ cup cocoa
1 tsp. vanilla
6-8 Tbsp. milk

In a mixing bowl, combine butter, powdered sugar, cocoa, vanilla and enough milk to achieve spreading consistency. Spoon over peanut butter layer, then spread. Cut into bars. Yield: about 3 dozen.

Rod likes it better if I cut the frosting recipe in half. He thinks it's too much chocolate.

PEANUT BUTTER BROWNIES

3 eggs
1 cup melted butter
2 tsp. vanilla
2 cups sugar
1¼ cups flour
¾ cup cocoa
½ tsp. baking powder
¼ tsp. salt
1 cup milk chocolate chips

In a large mixing bowl, combine eggs, butter and vanilla. Combine dry ingredients; add to egg mixture and mix well. Stir in chocolate chips. Set aside 1 cup for topping. Spread remaining batter into a greased 9x13" baking pan.

Filling:

2 8-oz. pkg. cream cheese, softened
½ cup creamy peanut butter
¼ cup sugar
1 egg
2 Tbsp. milk

In a small mixing bowl, beat cream cheese, peanut butter and sugar until smooth. Add egg and milk, beating on low just until combined. Carefully spread over batter. Drop reserved batter by tablespoonfuls over filling. Cut through batter with knife to swirl. Bake at 350° for 35-40 min. or until toothpick inserted near the center comes out clean. Cool on a wire rack before cutting. Refrigerate until serving. Yield: 3 dozen.

REESES PEANUT BUTTER BARS

1½ stick melted butter
1 cup peanut butter
2 cusp powdered sugar
2 cups graham cracker crumbs
1½ cups melted chocolate chips for top
Add 1 Tbsp. peanut to topping

Mix all together except chips and pat into a 9x13" pan. Spread melted chips and peanut butter over top. Refrigerate for 2 hours and cut into bars.

Barb Eigenberg

OUTRAGEOUS PEANUT BUTTER CUP BARS

3//4 cup unsalted butter, softened
4-oz. unsweetened chocolate, chopped
3 eggs
1⅓ cups sugar
¼ tsp. salt
1 tsp. vanilla
1¼ cups all purpose flour
10 snack sized peanut butter cups, cut in ½" pieces, (1¼ cups)

Heat oven to 325°. Line an 8" square pan with heavy duty foil, leaving extra foil extending over edges. Spray with nonstick cooking spray. Place ¾ cup butter and chocolate in heat proof bowl; place over medium saucepan of barely simmering water. Stir frequently until mixture is melted and smooth. Remove bowl from saucepan; let stand until cooled slightly. In large bowl, beat eggs, sugar and salt at medium speed until blended. At low speed, beat in chocolate mixture and 1 tsp. vanilla until blended. Beat in flour, just until incorporated. Gently stir in peanut butter cups. Spread batter in pan. Bake 40-50 min. or until toothpick inserted in center comes out with moist crumbs attached (Be careful not to hit peanut butter cups). Top may crack during baking. cool completely on wire rack (bars may sink slightly during cooling).

Frosting:

6-oz. cream cheese, softened
¼ cup unsalted butter, softened
1 tsp. vanilla
2½-3 cups powdered sugar
½ cup creamy peanut butter, room temperature
⅔ cup roasted salted peanuts

Meanwhile, in another large bowl, beat cream cheese and ¼ cup butter at medium speed until blended and smooth. Beat in 1 tsp. vanilla. At low speed, beat in 2½ cups powdered sugar until blended and smooth, adding additional powdered sugar, if necessary, to achieve desired spreading consistency. Stir in peanut butter. Spread frosting over bars; sprinkle with peanuts. Using foil edges, lift bars from pan. Slide bars off foil onto cutting board; cut into 16 pieces. Bars can be made up to 2 days ahead. Cover and refrigerate. Bring to room temperature before serving. 16 bars.

Per bar: 500 calories, 30.5 total fat (14.5 g sat), 8.5 g protein, 54 g carbohydrate, 85 mg cholesterol, 180 mg sodium, 3 g fiber.

PINEAPPLE BARS

1 cup margarine
1 cup sugar
⅔ cup flour
#2 can crushed pineapple
1 cup sugar
2 Tbsp. cornstarch
2 beaten egg yolks

Mix first 3 ingredients like for pie crust. Put ⅔ mixture in 9x13" pan. Mix next 4 ingredients in pan. Cool until thick. Needs to be stirred frequently. Spread mixture on top of crust. Sprinkle with remaining crumbs. Bake at 350° 20-25 min. Must be cooled well. Cut into squares.

HAWAIIAN FRUIT BARS

2 eggs
1½ cups sugar
2¼ cups flour
1½ tsp. soda
½ tsp. salt
1 tsp. vanilla
1 17-oz. can fruit cocktail, undrained
⅓ cup flake coconut
½ cup chopped walnuts or pecans

Grease and flour a 15x10" jelly roll pan. Beat eggs and sugar until light and fluffy. Add flour, soda, salt, vanilla and undrained fruit cocktail. Beat at medium speed until well blended. Spread in pan. Sprinkle with coconut and nuts. Bake for 20-25 min. or until golden brown. While hot, drizzle with glaze.

Glaze:

¾ cup sugar
½ cup butter
¼ cup evaporated milk
½ tsp. vanilla
½ cup nuts

For glaze, combine sugar, butter, evaporated milk and vanilla in a small saucepan and bring to a boil. Boil for 2 min, stirring constantly. Remove from heat. Stir in nuts. Cool. Drizzle over bars as soon as they come out of the oven. Cool completely before cutting.

Doris Nelson

PUMPKIN BARS

2 cups sugar
1½ cups oil
4 eggs, beaten
3 cups flour
2 tsp. soda
2 tsp. baking powder
¼ tsp. salt
2 tsp. cinnamon
1 can pumpkin, 2 cups
½ cup chopped pecans

Mix well the sugar, oil and eggs. Add the remaining ingredients in order given above. Bake in greased and floured jellyroll pan at 350° for 30 min. Cool and frost.

Frosting:

½ cup butter
1 8-oz. cream cheese
3½ cups powdered sugar
1 tsp. vanilla
1 cup chopped pecans

Vicky

POPPE'S PUMPKIN BARS

2 cups fresh pumpkin
4 eggs
¾ cup oil
2 cups sugar
2 cups flour
2 tsp. soda
½ tsp. salt
2 tsp. cinnamon

Mix pumpkin, eggs, oil and sugar. Add remainder of ingredients and bake at 350° for 25-30 min. in a jelly roll pan. Cool and frost.

Frosting:

4-oz. cream cheese
¼ cup butter
1⅓ cups powdered sugar
1 tsp. vanilla

Blend together and spread on cooled pumpkin bars.

NOTE: To cook pumpkin—cut your pie pumpkin in half, clean and bake cut-side down at 425° for at least 1 hour.

CHOCOLATE SCOTCHEROOS

1 cup sugar
1 cup light corn syrup
1 cup peanut butter
6 cups Rice Krispies
1 6-oz. pkg. chocolate chips
1 6-oz. pkg. butterscotch chips

Bring sugar and syrup to a rolling boil. Add peanut butter, then cereal. Press into buttered 9x13" pan. Frost with melted chips.

RICE KRISPIE BARS

For 9x9" pan:

¼ cup butter
1 10-oz. bag regular marshmallows or 4 cups miniature marshmallows
5 cups Rice Krispies

For 9x13" pan"

½ cup butter
2 10-oz. bags regular or 8 cups miniature marshmallows
10 cups cereal or approx. 1 box

Melt butter and marshmallows. Stir in Rice Krispies and pat into buttered pan.

CUPCAKE PEBBLES TREATS

¼ cup 9½ stick) butter
1 10½-oz. pkg. miniature marshmallows
1 11-oz. Post cupcake Pebbles
1 16-oz. can ready to spread frosting and sprinkles

Microwave butter in 4 quart microwaveable bowl on high 45 seconds or until melted. Add marshmallows, mix to coat. Microwave 1½ min. or until marshmallows are completely melted, stirring after 45 seconds. Add cereal; mix well. Press cereal mixture firmly into lightly greased muffin pans to form "cupcakes," using about ⅓ cup for each. Cool; remove from pans. Spread with frosting before serving. Decorate as desired. Makes about 2 dozen.

Aidan Lee Missling

SCOTTISH PEANUT BARS

⅔ cup butter
1⅓ cup flour
½ cup brown sugar
Mix and press into cake pan. Bake 15-20 min.
1 cup sugar
1 cup white syrup
Bring to boil and add:
1 cup peanut butter
3 cups corn flakes
1 6-oz. pkg. butterscotch chips
Spread on layer and frost:
1 Tbsp. butter
1 tsp. vanilla
1 envelopes chocolate bake
1-2 Tbsp. milk

Darlene Parker

RICE KRISPIE CARAMEL BARS

Layer 1:
¼ cup margarine
4 cups miniature marshmallows
Melt and add 4 cups Rice Krispies. Pat into buttered 9x13" pan.
Layer 2:
14-oz. bag caramels
13-oz. can sweetened condensed milk
1¼ sticks margarine
Bring to a boil. Pour over Rice Krispies. Refrigerate 30-40 min.
Layer 3:
¼ cup margarine
4 cups miniature marshmallows
4 cups Rice Krispies
Melt. May frost with melted chocolate if desired.

CHOW MEIN NOODLE BARS

½ cup butter
1 cup peanut butter
½ cup brown sugar
½ cup cream
1 cup flour
4 cups chow mein noodles
1 cup chocolate chips
5 cusp miniature marshmallows
½ cup brown sugar

Combine butter, brown sugar and flour together and pat into a 9x13" pan. Bake at 350° for 15 min. Spread 1 cup chocolate chips over hot crust and spread when melted. Combine brown sugar, peanut butter, cream and marshmallows in microwave bowl. Stir until well blended. Remove and add chow mein noodles and spread on crust. Freezes well.

Cosette Fester

RHUBARB CUSTARD BARS

Crust:

2 cups flour
¼ cup sugar
1 cup cold butter

In a bowl, combine the flour and sugar, cut in butter until the mixture resembles coarse crumbs. Press into a greased 9x13" baking pan. Bake at 350° for 10 min.

Filling:

2 cups sugar
7 Tbsp. flour
1 cup whipping cream
3 eggs beaten
5 cups finely chopped fresh or frozen rhubarb, thawed and drained

Meanwhile, for filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in the rhubarb. Pour over crust. Bake at 350° for 40-45 min. or until custard is set. Cool.

Topping:

2 3-oz. pkg. cream cheese, softened
½ cup sugar
½ tsp. vanilla
1 cup whipping cream, whipped

For topping, beat cream cheese, sugar and vanilla until smooth. Fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in refrigerator. Yield 3 dozen.

CHERRY BARS ✍

1 cup butter
1¾ cups sugar
4 eggs
1 tsp. vanilla
3 cups flour
1½ tsp. baking powder
1 21-oz. can cherry or blueberry pie filling, both are very good (I usually use 1½ cans of pie filling)

Heat oven to 350°. In a large bowl, beat butter, sugar and vanilla until light and fluffy. Beat in eggs one at a time. In a small bowl, combine flour and baking powder. Stir into egg mixture. Blend well. Spread ⅔ batter onto a greased and floured 10x15" baking sheet. Spread pie filling on top of batter. Drop remaining batter by spoonfuls over filling. Bake 35-40 min. or until lightly browned. Cool for 10 min.

Frosting:

1 cup powdered sugar
1-2 Tbsp. milk
1 Tbsp. butter
½ tsp. almond extract

Microwave 1 Tbsp. butter and 1 Tbsp. milk until warm. Add 1 cup powdered sugar, ½ tsp. almond extract and if needed 1 more Tbsp. milk. Drizzle over warm bars.

RASPBERRY BARS

¾ cup margarine
1 cup firmly packed brown sugar
1½ cups flour
1 tsp. salt
½ tsp. soda
1½ cups oatmeal
1 10-oz. jar raspberry jam or any kind you like

Cream margarine and sugar. Beat until light and fluffy. Combine flour, salt, soda and oats. Add to creamed mixture. Press half of the mixture into a greased 9x13" pan. Spread 1 10-oz. jar of raspberry jam over crumb mixture. Sprinkle remaining half of crumb mixture over jam. Bake at 375° for 20 min. Cool and cut into bars.

Alice Fuhrman

DATE ORANGE SLICE BARS

½ lb. chopped dates
¾ cup water
¾ cup granulated sugar
10-12 orange slices
2 Tbsp. flour

Cook until thick and cool. Make a crust of the following:

1 cup brown sugar
¾ cup margarine or butter
1¾ cups flour
1 tsp. vanilla
2 eggs
1 tsp. soda
2 Tbsp. hot milk

Put ½ crust mixture in 9x13" pan then the cooled filling and then remaining crust on top. Bake at 350° for 30 min.

Shirley Wolf

OREO BARS

Package of Oreo's
¾ cup butter
1 can sweetened condensed milk
Bag of chocolate chips

Break up Oreo's and layer bottom of cake pan with cookies. Melt ¾ cup of butter and pour over cookie pieces. Melt 1 cup chocolate chips with sweetened condensed milk. Stir. Pour over cookies. Sprinkle remaining chocolate chips over top. Bake at 350° for 12 min.

Morgan Pedersen

CONGO BARS

1 cup flour
1 cup oatmeal
¾ cup brown sugar
¾ cup melted butter
¼ tsp. salt
½ tsp. soda
1 bag caramels
5 Tbsp. cream or milk
1 cup chocolate chips
½ cup M & M's

Mix flour, sugar, oatmeal, butter, salt, soda and press into 9x13" pan. (save ½ cup of the mixture). Bake at 350° for 10 min. Melt caramels and cream and pour over baked shell. Spread chips and M & M's and saved crumbs and bake 10 min.

MOUND BALLS

½ lb. butter, softened
1 lb. powdered sugar
1 lb. coconut
½ cup sweetened condensed milk
1 cup chopped walnuts
1 tsp. vanilla

Cream together butter and sugar. Add coconut, milk, nuts and vanilla. Stir well. Chill until firm. Roll into balls and insert a toothpick into each ball. Put on a cookie sheet and freeze.

Chocolate Coating:

1 12-oz. pkg. semi-sweet chocolate chips
4-oz. unsweetened chocolate
2" x 2" paraffin wax

In double boiler, melt coating ingredients. Keep over hot water as you dip each ball. Freeze. About 7 dozen.

Bev Quade

BUCKEYES (PEANUT BUTTER BALLS)

1 lb. butter, softened
2 lb. peanut butter
3 lbs. powdered sugar
Almond bark

Mix up good. Shape into balls. Refrigerate overnight. Melt 2 12-oz. pkg. of chocolate chips, ½ bar of paraffin wax, and roll balls into it or can use chocolate almond bark.

Shirley Wolf

FUDGE FOR ONE

⅓ cup sugar
1 heaping Tbsp. cocoa
1 Tbsp and 2 tsp. milk
1 scant Tbsp. butter or margarine
½ tsp. vanilla

Mix sugar, cocoa and milk in 1 quart glass measuring cup. Microwave on high 1 min. Stir down sides of cup and microwave 40 seconds more. Add butter and vanilla. Beat until thick and eat. Let set up and cut into squares or eat warm right out of the bowl.

This is great over ice cream with bananas and pecans on top.

CREAMY HOLIDAY FUDGE

16-oz. chocolate chips (semi-sweet, milk, white, your choice)
1 can sweetened condensed milk
Dash salt
1 7-oz. jar marshmallow creme
½ cup chopped nuts
1½ tsp. vanilla

Butter an 8x8" pan. Melt chocolate chips. When melted, stir in sweetened condensed milk, salt, vanilla and marshmallow creme. Spread in pan. Chill 2 hours before cutting.

Linda Missling

OREO COOKIE CANDY

Mix together:

1 pkg. Oreo cookies, ground up
8-oz. pkg. softened cream cheese

Make into 1" balls and freeze one hour. Take out and dip in almond bark.

Barb Eigenberg

BONNIE'S FUDGE

12-oz. pkg. chocolate chips
1 can sweetened condensed milk
6-oz. butterscotch chips

Mix together in microwave bowl. Put in microwave 2 min. and stir until well mixed (might have to microwave it another min). Mix well and put in greased pan. Don't have to refrigerate.

CHOCOLATE FUDGE

6-oz. cream cheese, room temperature
1 lb. powdered sugar, 2⅔ cup I think
4-oz. chocolate
½ tsp. vanilla
⅔ cup chopped nuts

Mix ingredients together and put in small buttered pan. We didn't put it in a pan. We just ate it.

Donna and I made this when we were kids.

CANDY BAR FUDGE

½ cup butter
⅓ cup cocoa
¼ cup packed brown sugar
¼ cup milk
3½ cups powdered sugar
1 tsp. vanilla
30 caramels
1 Tbsp. water
2 cups salted peanuts
½ cup semi-sweet chocolate chips
½ cup milk chocolate chips

In a microwave safe bowl, combine the butter, cocoa, brown sugar and milk. MIcrowave on high until mixture boils, about 3 min. Stir in powdered sugar and vanilla. Pour into a greased 8" square baking pan. In another microwave safe bowl, heat caramels and water on high for 2 min. or until melted. Stir in peanuts; spread over chocolate layer. Microwave chocolate chips on high for 1 min. or until melted; spread over caramel layer. Chill until firm, about 2 hours. Yield: 32 servings.

Amount per serving: 204 calories, 9 mg cholesterol, 131 mg sodium, 9,9 g total fat, 28.5 g total carbohydrates, 1.3 g fiber, 3.2 g protein.

DOUBLE DECKER FUDGE

2 cups (12-oz. pkg.) Reese's peanut butter chips, divided
¼ cup butter, melted
½ cup Hershey's cocoa
1 tsp. vanilla
4½ cups sugar
1 7-oz. jar marshmallow creme
1½ cups (12-oz.) can evaporated milk
¼ cup butter

Line a 9x13" pan with foil. Place 1 cup peanut butter chips in medium bowl; set aside. In second medium bowl, blend ¼ cup melted butter, cocoa and vanilla until smooth; add 1 cup peanut butter chips. In heavy 4 quart saucepan, combine sugar, marshmallow creme, evaporated milk and ¼ cup butter. Cook, stirring constantly, over medium heat until mixture comes to a rolling boil; boil and stir 5 min. Remove from heat. Immediately add half of the hot mixture to bowl with peanut butter chips only. Pour remainder into cocoa mixture; stir to blend. Beat peanut butter mixture until chips are completely melted; spread evenly in prepared pan. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer. Cool; remove from pan. Remove foil; cut into squares. Store in airtight container in a cool dry place. Yield about 4 lbs.

MINTS

2-oz. cream cheese
⅛ tsp. flavoring
1⅔ cup powdered sugar
Food coloring

Mash softened cream cheese; mix in flavoring and food coloring. Knead until like pie dough. Roll into small balls; roll in sugar. Press into molds. Makes approx. 90 mints.

Vonna McCloud makes 1 big batch:

1 8-oz. cream cheese
1 tsp. peppermint extract
Knead with hands.
5¾ cup powdered sugar

Letha and Vonna

PEPPERMINT PRETZEL RODS

2 cups (12-oz.) semi-sweet chocolate chips
1 Tbsp. shortening
1 10-oz. pkg. pretzel rods
40 red and/or green hard mint candies, crushed

Place chocolate chips and shortening in a 2 cup microwave safe measuring cup; heat until melted. Stir until smooth. Break each pretzel rod in half. Dip the broken end about halfway into the melted chocolate; roll in crushed candies. Place on a waxed paper lined sheet. Chill until set. Yield: about 4 dozen.

You can also dip them in white candy coating instead of chocolate. Stand them dipped side up in a fancy glass or pretty jar.

CHOCOLATE ALMOND BUTTER CRUNCH

1 cup butter
1 cup sugar
2 Tbsp. white corn syrup
2 Tbsp. water
1 cup chopped roasted almonds
1 tsp. vanilla
1 cup milk chocolate chips
⅔ cup chopped roasted almonds

Heat and stir first 4 ingredients in large heavy saucepan on medium heat for about 10 min. until boiling and sugar is dissolved. Boil gently, uncovered, for about 15 min., brushing side of saucepan with wet pastry brush to dissolve any sugar crystals, until mixture is golden brown and small spoonful dropped in ice water is hard and brittle when pressed together. Remove from heat. Carefully add first amount of almonds and vanilla. Line 9x13" pan with foil, leaving 1" overhand on 2 sides. Grease foil with cooking spray. Spread almond mixture evenly in pan. sprinkle chocolate chips over top. Let stand for about 5 min. until softened. Spread evenly over almond mixture. Immediately sprinkle with second amount of almonds. Cool. Holding foil, remove butter crunch into irregular shaped pieces.

Linda Missling

DOROTHY'S CANDY

1 cup Rice Krispies
1 cup Grape Nuts
1 cup peanut butter
7-oz. marshmallow creme

Mix peanut butter and marshmallow creme. Pour over Rice Krispies and Grape Nuts. Make into 1" balls and dip in chocolate or almond bark.

Barb Eigenberg

DIVINITY

½ cup light corn syrup
2½ cups sugar
¼ tsp. salt
½ cup water
2 egg whites
1 tsp. vanilla
1 cup nuts, chopped

Mix corn syrup, sugar, salt and ½ cup water. Cook, stirring until sugar is dissolved. Continue cooking without stirring until a small amount of mixture forms at firm ball when dropped in cold water (248° on candy thermometer). Beat egg whites until stiff but not dry. Pour about half the syrup slowly over whites beating constantly. Cook remainder until small amount forms hard threads in cold water (272°). Add slowly to first mixture and beat until mixture holds its shape. Add vanilla and nuts. Drop by tsp. onto wax paper.

Doris Nelson

MELT IN YOUR MOUTH PEANUT BRITTLE

2 cups sugar
½ cup water
1 cup light corn syrup

Boil in heavy saucepan until mixture reaches 240° on thermometer. Add 2 cups raw peanuts and continue cooking and stirring to 295°. Remove from heat and add:

2 Tbsp. butter
1 tsp. vanilla
2 tsp. soda and 1 tsp. salt

Stir quickly until butter melts. Pour onto 2 large cookie sheets. Spread thin and then pull apart with table knife and fingers.

Jeanie Quades

MY MOM'S PUFFY PEANUT BRITTLE

2 cups sugar
3 cups peanuts
¼ tsp. salt
2 Tbsp. butter
1 cup light corn syrup
2 Tbsp. vanilla
1 cup water
2 Tbsp. soda

Butter large cookie sheet. Blend sugar, salt, syrup and water in a large heavy saucepan. Cover, bring to a boil, uncover, cook until 234°. Add peanuts, keep mixture boiling all the time. Boil 8 more min., stirring constantly. Stir in butter, add vanilla, sprinkle on soda and stir until light and fluffy. Pour onto buttered cookie sheet.

Vicky

MICROWAVE CARAMEL CANDY

1 cup butter
1 can sweetened condensed milk
2 cups sugar
1 tsp. vanilla
1 cup corn syrup
¼ tsp. salt

Melt butter. Add sugar, syrup and condensed milk. Microwave on full power 20-25 min. Stir after every 4 min. (It will turn brown). Add salt and vanilla. If it gets curddley, beat the grunt out of it. Cool in 8x8" pan. Cut into small pieces and wrap in wax paper.

Jeremiah got from Jane Cartwright

ENGLISH TOFFEE

1 cup butter
3 Tbsp. water
1 cup white sugar
1½ cups walnuts
1 Tbsp. corn syrup
3 Hershey bars

Melt butter in saucepan. Stir in sugar gradually. Add syrup and water; cook over moderate heat, stirring occasionally to 290° on candy thermometer or until a little in cold water becomes very brittle. Add nuts, cook 3 min. more, stirring constantly. Pour into pan, allow it to get firm, then place your Hershey bars on top. As bars melt, spread over toffee. sprinkle with finely chopped nuts. It makes a 9x13" pan. Refrigerate until firm, break into pieces. Enjoy.

Edie Coulter - Lamberton Paper Winner

MARSHMALLOW CARAMEL BALLS

1 stick butter
27 caramels
½ cup sweetened condensed milk
½ box Kellogg's Rice Krispie cereal

Blend above ingredients in bowl. Put in microwave 3 min. Stir; return to microwave for 2½ min. Dip marshmallows in caramel and then roll in Rice Krispies. If you double the recipe:

1 box Rice Krispies
1 bag large marshmallows
1 can sweetened condensed milk
1 cup butter
1 lb. caramels

Marlys Blanchette

CHOCOLATE CARAMEL CANDY

1 cup (6-oz.) milk chocolate chips
¼ cup butterscotch chips
¼ cup creamy peanut butter

Combine the first 3 ingredients in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 9x13" pan. Refrigerate until set.

Filling:

¼ cup butter
1 cup sugar
¼ cup evaporated milk
1½ cups marshmallow creme
¼ cup creamy peanut butter
1 tsp. vanilla extract
1½ cups chopped salted peanuts

For filling, melt butter in a heavy saucepan over medium high heat. Add sugar and milk. Bring to a boil; boil and stir for 5 min. Remove from heat; stir in the marshmallow creme, peanut butter and vanilla. Add peanuts. Spread over 1st layer. Refrigerate until set.

Caramel Layer:

1 14-oz. pkg. caramels
¼ cup whipping cream

Combine the caramels and cream in a saucepan; stir over low heat until melted and smooth Spread over filling. Refrigerate until set.

Icing:

1 cup (6-oz.) milk chocolate chips
¼ cup butterscotch chips
¼ cup creamy peanut butter

In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1" squares (cut 8x12). Store in the refrigerator. Yield: about 8 dozen.

TURTLES

Pecan halves
Caramels, unwrapped
Hershey kisses

On a greased cookie sheet, put 3 pecan halves in a cluster. Top with a caramel. Bake at 350° for 5 min. Remove from oven and let sit for 1 min. Butter fingers and spread out caramel. Place one Hershey's kiss on top of caramel. Place back in oven for ½ min. Spread out chocolate with a knife. Let cool.

Hillary

PECAN DELIGHTS
(like Turtles)

2¼ cups brown sugar
1 cup butter
1 cup light corn syrup
⅛ tsp. salt
1 can sweetened condensed milk
1 tsp. vanilla extract
1½ lb. whole pecans
1 cup (6 oz.) semi-sweet chocolate chips
1 cup (6 oz.) milk chocolate chips
2 Tbsp. shortening

In saucepan combine first four ingredients; cook until sugar dissolves. Gradually add milk; continue cooking until thermometer reads 248°. Remove; stir in vanilla; fold in pecans; drop in balls on wax paper-lined cookie sheet. Chill until firm. Melt chips and shortening and drizzle over clusters.

Hillary

TURTLES

2 cups pecan halves
1 cup sugar
¾ cup corn syrup
1 cup whipping cream, divided
4 Tbsp. butter
1½ cups chocolate chips, melted

On a baking sheet, arrange pecan halves in sets of 3, laying 2 side by side and one across the top; set aside. Combine sugar, corn syrup and ½ cup whipping cream in a heavy saucepan; heat over medium heat, stirring constantly until mixture reaches a full boil. Slowly add remaining cream and butter; heat until mixture reaches the soft ball stage, or 240° on a candy thermometer. Cool; spoon a desired amount of caramel on top of each set of pecans. Let set; dip in melted chocolate. Refrigerate to harden. Makes 2-3 dozen.

TASSIES

½ cup butter
3-oz. cream cheese
2 cups flour
¼ tsp. cinnamon
1 Tbsp. sugar

Mix first 5 ingredients together and press thinly into tiny tins.

Filling:

1½ cups chopped pecans
4 small eggs
2 cups brown sugar
2 Tbsp. melted butter
¼ tsp. vanilla
Pinch of salt

Mix filling and fill ½ full. Bake at 325° 10-15 min.

Letha Missling

SWEET PEANUT TREATS

2 cups (12-oz.) semi-sweet chocolate chips
2 cups 912-oz.) butterscotch chips
1 18-oz. jar creamy peanut butter
1 cup butter
1 5-oz. can evaporated milk
¼ cup vanilla cook and serve pudding mix
1 bag (2 lbs.) powdered sugar
1 lb. salted peanuts

Melt chocolate chips, butterscotch chips and peanut butter; stir until smooth. Spread half into a greased 10x15" baking pan. Chill until firm. Meanwhile, in a saucepan, bring butter, milk and pudding mix to a boil. Cook and stir for 2 min. Remove from heat and add powdered sugar and beat until smooth. Spread over chocolate mixture in pan. Stir peanuts into remaining chocolate mixture; mix well. Carefully spread over pudding layer. Refrigerate. Cut into 1" squares. Yield: 10 dozen.

Vicky

PEANUT BUTTER CUPS

12-oz. chocolate chips
2 Tbsp. shortening

Filling:

¾ cup powdered sugar
2 Tbsp. melted margarine
¾ cup peanut butter

Melt chips and shortening. Coat inside of each gem cup with chocolate and refrigerate cups. Mix filling and drop small amount in each cup. Press down slightly. Pour remaining chocolate on each cup.

Breads & Miscellaneous

THANK GOD

Thank God for the dirty dishes,
They have a story to tell.
While others may go hungry,
We're eating well.
With home and health and happiness,
I shouldn't want to fuss.
For by the stack of evidence,
God has been very good to us.

TOO BUSY

"Too busy to write a note today, or stop to chat as we go our way?
Too busy for another's sorrows to share, or let them know we really care?
Too busy to help someone in need, or do a thoughtful, kindly deed?
Too busy to see how a sick friend fares?
What if God were too busy to hear our prayers?"

OVERNIGHT BUNS

3 cups warm water
1 pkg. dry yeast
1 cup sugar
1 Tbsp. salt
½ cup melted butter or margarine
2 eggs
9-9½ cups flour

Start at 4:30 p.m., dissolving the dry yeast in ½ cup warm water and 2 tsp. sugar. Let set for 10 min. Subtract ½ cup from recipe, making it 2½ cups. In mix and fix bowl, put 2½ cups warm water, sugar, salt and melted butter. Mix in 5 cups of flour with mixer, one cup at a time. Add yeast and mix, add eggs and mix. Add remaining flour one cup at a time. After adding 2-3 cups or so you will have to mix by hand. Knead it well. Grease the bowl and let it rise. Punch down every hour, starting at 6:00 and ending at 9:00 p.m. At. 10:00 p.m., shape into buns and put on greased cookie sheets. Cover with Saran Wrap and let rise overnight. Bake at 350° for 20 min. on bottom rack at 6:00 a.m. Should get at least 5½-6 dozen medium buns. Large pan 4x6 = 2 dozen; medium pan 4x6 = 2 dozen; small pan 3x6 = 1½ dozen or when making rolls divide the dough in half. Should get 2 9xz13" pans and mall pan 2x3.

GRANDMA HANSEN'S BUNS

1½ Tbsp. or 2 pkg. yeast, dissolved in ¼ cup lukewarm water
1 cup scalded milk
½ cup sugar
2 tsp. salt
¼ cup shortening
2 cups flour
2 eggs and yeast mixture
Knead in 3 cups flour

Mix yeast in warm water and let sit until later. Beat milk, sugar, salt and shortening together. Add 2 cups of flour and mix well. Add eggs and yeast mixture and mix well. Knead in 3 cups of flour. Let raise and punch down. Let raise and put in pan. Let raise and bake at 350° for 20-25 min.

GRAHAM BREAD

1 pkg. active dry yeast
1 cup warm water
1 cup milk
½ cup butter
2 eggs
1 tsp. salt
2 cups graham flour

Dissolve yeast in warm water with 1 tsp. sugar. Set aside. Bring milk and butter to a boil. COOL and add eggs, salt and flour. Mix well and add the yeast mixture. Mix well with an electric mixer then knead in enough white flour to make a soft dough. Cover and let raise in a warm place until doubled. Form into loaves and place in greased loaf pans and let rise again then bake.

LIGHT RYE BREAD

¼ cup honey
¼ cup light molasses
2 tsp. salt
2 Tbsp. butter
1 cup boiling water
2 pkg. active dry yeast
¾ cup warm water
1 cup rye flour
4-5 cups all purpose flour

Place honey, molasses, salt, butter and boiling water in bowl. Stir until honey dissolves and cool to lukewarm. Dissolve yeast in warm water to which 1 tsp. sugar has been added. Add 1 cup of rye flour and 1 cup white flour to lukewarm honey mixture. Add yeast, water and mix well on #2 speed. Add remaining flour, one cup at a time. Knead on speed 2 for 2-4 min. longer. Place dough in greased bowl for about 1 hour until doubled in bulk. Punch down, divide in half. Shape each ½ into a loaf. Put in greased pans. Cover, let rise 45-60 min. until doubled in bulk. Bake at 350° 40-50 min. Yield: 32 servings (16 slices per loaf). 96 calories, 2 g protein, 20 g carbohydrates, 1 g fat, 0 mg cholesterol, 143 mg sodium per serving.

GRANDMA NELSON'S SWEDISH RYE BREAD

1 cake Fleishmann's yeast
½ cup sugar
1 quart pure rye flour
1 quart lukewarm water
½-⅔ cup molasses
White flour

Mix first 5 ingredients together. Add enough white flour to make a stiff dough. Knead and put in bowl to rise. Punch out air and bubbles. Shape into loaves. Prick with fork. Let rise one hour and bake in moderate oven.

OATMEAL BREAD

1½ cups boiling water
1 Tbsp. butter
2 tsp. salt
½ cup sugar
1 cup rolled oats
2 pkg. (¼-oz. each) active dry yeast
¾ cup warm water
¼ cup molasses
¼ cup packed brown sugar
6-6½ cups all purpose flour, divided

In a small mixing bowl, combine boiling water, butter, salt and sugar. Stir in oats; cool to lukewarm. In a large mixing bowl, dissolve yeast in warm water. Stir in molasses, brown sugar, and 1 cup of flour. Beat until smooth. Add oat mixture and enough remaining flour to make a stiff dough. Turn out onto a floured board; knead until smooth and elastic, about 6-8 min. Shape into a ball. Place in a greased bowl, turning once to grease top. Cover and allow to rise until doubled, about 1½ hours. Punch dough down; divide in half and shape into balls. Cover and let rest 10 min. Shape into loaves and place into 2 greased 9x5" loaf pans. Cover and let rise until nearly doubled, about 1 hour. Bake at 375° for 35 min. Cover loosely with foil the last 20 min. if loaves are browning excessively. Remove from pans and cool on wire rack. Yield: 2 loaves.

OATMEAL BATTER BREAD

4¼-4¾ cup unsifted all purpose flour
2 envelopes quick rising yeast
⅓ cup sugar
1½ tsp. salt
1½ cups water
½ cup butter
2 cups plus 2 Tbsp. quick cooking oats
2 large eggs
1 egg white, beaten slightly, opt., see note

In a large bowl of electric mixer, combine 2¼ cups flour, the yeast, sugar and salt. Set mixer on low speed and mix dry ingredients until thoroughly combined, occasionally scraping sides of bowl to guide flour mixture into beater blades. Set aside.

In a small saucepan, heat water and butter until very warm (125-130°); butter does not need to melt. Add to flour mixture all at once, along with 2 cups of quick cooking oats and the whole eggs; beat at low speed until dry ingredients are just moistened. Increase mixer speed to medium and beat for 3 min., occasionally scraping sides of bowl with rubber spatula. Remove bowl from electric mixer. Using a wooden spoon, gradually beat in remaining 2-2½ cups of flour to make a soft dough. Place dough in a greased bowl; turn dough over to bring greased side up. Cover with damp towel or Saran Wrap. Let rise in warm place (85°), free from drafts, until doubled in bulk (About 35-40 min.). Turn batter into 2 greased 1½ cup soufflé dishes OR 2 1½ quart casserole dishes or 2 9x5" loaf pans. Let batter rise again, uncovered in a warm place for 30-35 min. or until doubled in bulk. Preheat oven to 375°. Place pans on center rack in oven and bake for 30-35 min. or until golden brown. Immediately remove bread from pans to wire racks. Using a pastry brush, brush tops of bread with egg white; sprinkle with 2 Tbsp. oats. Let cool completely before slicing and serving. Good served toasted with butter and honey. Makes 2 loaves (14 slices each).

Nutrient Analysis per serving: 137 calories, 4 g protein, 21 g carbohydrate, 4 g fat, 24 mg cholesterol, 149 mg sodium

TASTEFULLY SIMPLE BEER BREAD

3 cups flour
1½ tsp. salt
3 tsp. baking powder
⅓ cup sugar
1 12-oz. can beer
¼ cup melted butter

Mix all ingredients except butter. Put batter in a greased loaf pan. Bake for 45 min. at 350°; melt butter and pour over the top of the bread. Bake 10-15 min. longer. Take out and let bread stand for 10 min. to absorb butter. Turn out of pan. Nutritional Facts: 130 calories, 0 g fat, 0 mg cholesterol, 290 mg sodium 29 g carbohydrates, 3 g protein.

WHOLE WHEAT BEER BREAD

2½ cups self rising flour
½ cup whole wheat flour
3 Tbsp. sugar
1 12-oz. bottle of beer or 1 12-oz. bottle of unflavored seltzer
½ cup butter, melted

Preheat the oven to 375°. In a large bowl, combine dry ingredients in order given. Blend in beer or seltzer. The batter will be lumpy. Place dough in greased loaf pan. Pour ⅓ of the butter over dough. Bake for 40 min. then pour ⅓ of the butter over the top of the bread. Continue baking for 10 min. more. Pour the last ⅓ of the butter on the bread and bake 10 min. longer. Remove bread from the oven. Allow to cool 30-45 min. and serve warm.

GARLIC HERB BUBBLE LOAF

½ cup warm water (70-80°)
½ cup sour cream
2 Tbsp. butter, softened
3 Tbsp. sugar
1½ tsp. salt
3 cups bread flour
2¼ tsp. active dry yeast or 1 pkg.

Garlic Herb Butter:

¼ cup melted butter
4 cloves garlic, minced
¼ tsp. each dried oregano, thyme, and rosemary crushed

Dissolve yeast in warm water and set aside to work. Mix sour cream, butter, sugar and salt together. Add 1 cup flour then yeast mixture. Knead in the rest of the flour. Cover and let rise for an hour or until doubled. Divide dough into 36 pieces. Shape each piece into a ball and dip each ball into garlic herb butter and place in an ungreased 9x5" loaf pan. Cover and let raise in warm place until doubled, about 45 min. Bake at 375° for 35-40 min. or until golden brown. OR

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 min. of mixing; add 1-2 Tbsp. of water or flour if needed). When cycle is completed, divide dough into 36 pieces. Shape each into a ball. In a bowl, combine butter, garlic and herbs. Dip each ball in mixture; place in an ungreased 9x5" loaf pan. Cover and let rise in a warm place until doubled, about 45 min. Bake at 375° for 35-40 min. or until golden brown. Serve warm. Yield: 1 loaf.

SAVORY GARLIC CHEESE BREAD

¼ cup butter, softened
¼-½ tsp. lemon pepper
¼ tsp. garlic powder
¼ tsp. dried oregano
¼ tsp. dried basil
12 slices French bread 1" thick
2 cups (8 oz.) shredded Italian-blend cheese

In a small bowl, combine the butter, lemon pepper, garlic powder, basil and oregano. Spread over 1 side of each slice of bread. Place butter side up on an ungreased baking sheet. Sprinkle with cheese. Broil 4" from the heat 2-3 min. or until cheese is melted and edges are golden brown. Yields: 6 servings.

I usually use leftover homemade buns.

MONTI'S ROMAN BREAD RECIPE

1 packet yeast
2½ cups warm water
2 Tbsp. sugar
6 cups flour
2 tsp. salt
½ cup minced onion, opt.
1 Tbsp. canola oil

In a warm glass or metal bowl, combine water, yeast and sugar. Completely dissolve yeast, add flour, salt and onion and knead until smooth. (You can use a mixer if available). Place dough in an oiled bowl and let rise until double in size. Remove from bowl and roll out to desired size (recommend a sheet pan at least 9x13", brush oil on surface liberally and add dried rosemary. Bake in 350° oven approx. 15-20 min. Serve hot.

This recipe comes from a super club in Tempe, Ariz. They give out the recipe freely.

Sharon Caskey

ZUCCHINI BREAD

3 eggs
3 cups sugar or less depending on your taste
1 cup oil
2 tsp. vanilla
3 cups grated raw zucchini squash, drained
3 cups flour
1 tsp. salt
1 tsp. baking powder
1 tsp. cinnamon, I used a little more
1 cup coconut
½ cup chopped pecans

Combine eggs, sugar, oil, vanilla and zucchini. Add dry ingredients a little at a time with cinnamon, coconut and nuts. Place in two greased loaf pans. Bake at 325° for 1 hour (it takes much longer).

Tami Stoever

GRANDMA MARY'S PUMPKIN BREAD

3 cups sugar
1 cup vegetable oil
4 eggs
3⅓ cups flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. baking soda
2 cups pumpkin
⅔ cup water
1 cup chopped nuts

Cream sugar, oil and eggs together. Sift together flour, salt, cinnamon, nutmeg and baking soda. Combine all with pumpkin, then add water and nuts. Mix well. Grease and flour 3 loaf pans or 1 large bundt pan. Bake 1 hour and 15 min. at 350°.

Debbie Hansen

DAWN'S APPLE BREAD

1 cup sugar
¾ cups vegetable oil
2 eggs

Mix together and then add:

1 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt

Mix and add 1½ cups flour. Add 1½-2 cups apples, peeled and chopped. Grease and flour bread pans or spray with cooking spray. Pour batter in pan. Top with cinnamon and sugar. Bake.

For 2 loaves:

2 cups sugar
1½ cups vegetable oil
4 eggs
2 tsp. cinnamon
1 tsp. soda
1 tsp. salt
3 cups flour
3-4 cups apples

BANANA BREAD WITH BUTTERMILK

1 cup sugar
½ cup butter
2 eggs
3-4 ripe mashed bananas
½ cup buttermilk
½ tsp. salt
1 tsp. soda
2 cups flour

Pour into 1 greased and floured loaf pan and bake at 350° for 60 min.

Cosette

BANANA BREAD

1 cup sugar
½ cup butter
3 eggs
3 mashed bananas
2 cups flour
½ tsp. soda
½ tsp. salt
½ cup nuts

Pour into greased and floured loaf pan and bake at 350° for 60 min.

CHOCOLATE CHIP PUMPKIN BREAD

2 cups flour
2 tsp. ground cinnamon
1 tsp. salt
1 tsp. soda
4 eggs
2 cups sugar
2 cusp cooked or canned pumpkin
1¼ cup vegetable oil
1½ cups milk chocolate chips

Combine flour, cinnamon, salt and baking soda. In another bowl, beat eggs, sugar, pumpkin and oil. Stir in dry ingredients. Fold in chocolate chips. Pour into 2 greased 8x4" loaf pans. Bake at 350° for 60-70 min.

Hillary

PUMPKIN CRANBERRY BREAD

3 cups flour
1 Tbsp. plus 2 tsp. pumpkin spice
2 tsp. baking soda
3 cups sugar
1 can pumpkin
4 large eggs
1 cup oil
½ cup orange juice
1 cup chopped cranberries

Mix sugar, pumpkin, eggs, oil and orange juice. Combine flour, spices and soda. Add to wet ingredients. Fold in cranberries. Can add nuts. Pour into 3 greased 4x8" pans. Bake at 350° for 50 min.

Barb Eigenberg

CARROT BREAD

3 eggs
1½ tsp. vanilla
2 cups sugar
3 cups flour
1 tsp. cinnamon
1 tsp. salt
1 tsp. soda
2 cups grated carrots
8-oz. can crushed pineapple, undrained
½ cup nuts, opt.
1 Tbsp. butter

Put in 3 small greased loaf pans. Bake 1 hours at 350°. Small pans may be done sooner.

Barb Eigenberg

GRAPE NUTS CEREAL BREAD

1½ cups lukewarm water
3 tbsp. vegetable oil
4 Tbsp. honey
1½ Tbsp. sugar
2 tsp. salt
¾ cup bread flour
1 packet yeast (2¼ tsp.)

Put in machine in this order top to bottom. Bake 3 hours 25 min.

Barb Eigenberg

CHERRY NUT BREAD

1½ cup sugar
½ cup shortening
¼ cup cherry juice
2½ cups flour
½ cup milk
1 cup nuts
3 eggs
¼ cup chopped cherries
2 tsp. baking powder
1 tsp. vanilla

Mix in order. Put in 2 loaf greased pans. Bake at 350° for 1 hour.

Barb Eigenberg

STRAWBERRY BREAD

1½ cups flour
1 cup sugar
1½ tsp. cinnamon
½ tsp. soda
2 eggs, beaten
1 cup frozen strawberries, thawed and drained
½ cup oil
½ tsp. salt

Mix flour, sugar, cinnamon, salt and baking soda. Combine eggs, oil and strawberries. Add to dry ingredients. Pour into greased and floured 5x9" loaf pan. Bake at 350° for 50-60 min.

CANNED BANANA BREAD

2⅔ cup sugar
⅔ cup shortening
4 eggs
⅔ cup water
3½ cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
3 bananas
8 wide mouth pint jars
8 canning rings and lids

Cream sugar and shortening. Beat eggs and water. Mash bananas and add to batter. Add flour, baking powder and salt. Pour 1 cup batter into greased jars. DO NOT USE MORE THAN 1 CUP PER JAR. *will overflow and jars will not seal. Place jars evenly spread on a cookie sheet. Place in preheat oven 325° for 45 min. Remove jars from oven one jar at a time. Keep remaining jars in oven. Working quickly wipe rim and place ring and lid on jar and secure. Jars will seal quickly. Repeat with remaining jars.

Cindy Ryker

PUMPKIN BREAD IN A JAR

⅔ cup shortening
2⅔ cups sugar
4 eggs
2 cups canned pumpkin
⅔ cup water
3⅓ cups flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ground cloves
1½ tsp. salt
⅔ cup chopped nuts

Grease inside of 8 1 pint wide mouth jars well. Heat oven to 325°. Cream shortening and sugar. Beat in eggs, pumpkin and water. Sift together flour, baking powder, soda, spices and salt. Add to pumpkin mixture. Stir in nuts. Pour into jars, filling ½ full. Bake 45 min. Remove 1 jar at a time; wipe sealing edge with cloth and screw top cap on tightly. The heat will vacuum seal the jar and the bread will keep up to 1 year.

Teresa Pudenz

FRENCH PUFFS

⅓ cup shortening
½ cup sugar
1 eggs

Sift together:

1½ cups flour
1½ tsp. baking powder
½ tsp. salt
¼ tsp. nutmeg

Mix shortening, sugar and egg together. Stir flour mixture into first mixture alternately with ½ cup milk. Fill greased muffin cups ⅔ full. Bake at 350° 20-25 min. Take out of oven and roll in melted butter then roll in ½ cup sugar and 1 tsp. cinnamon.

Barb Eigenberg

SWEDISH DOUGHNUTS

2 eggs
1 cup sugar
2 cups cold mashed potatoes (mashed with milk and butter)
¾ cup buttermilk
2 Tbsp. butter, melted
1 tsp. vanilla or almond extract
4½ cusp flour
4 tsp. baking powder
1 tsp. soda
1 tsp. salt
2 tsp. ground nutmeg
⅛ tsp. ground ginger
Oil for deep fat frying
Additional sugar, opt.

In a mixing bowl, beat eggs and sugar. Add potatoes, buttermilk, butter and vanilla; mix well. Combine the flour, baking powder, soda, salt, nutmeg and ginger; add to egg mixture and mix well. Cover and refrigerate fro 1-2 hours. On floured surface, roll dough into ½" thickness. Cut with 2½" doughnut cutter. In an electric skillet or deep fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, for 2 min. on each side of until browned. Drain on paper towels. Roll in sugar if desired. Yield: about 2½ dozen.

SAVORY PARTY BREAD

1 unsliced round loaf (1 lb.) sourdough bread
1 lb. Monterey Jack cheese, sliced or grated
½ cup butter or margarine, melted
½ cup chopped green onions
2-3 tsp. poppy seeds

Cut the bread lengthwise and crosswise without cutting through the bottom crust into 1" cubes. Insert cheese between cuts. Combine butter, onions and poppy seeds; drizzle over the bread. Wrap in foil; place on baking sheet. Bake at 350° for 15 min. Uncover; bake 10 min. longer or until the cheese is melted.

Marsha Underwood

EASY CHEESE GARLIC BISCUITS

2 cups original Bisquick
⅔ cup milk
½ cup shredded Cheddar cheese (2-oz.)
¼ cup butter, melted
¼ tsp. garlic powder

Heat oven to 450°. Stir Bisquick, milk and cheese until soft dough forms, beat vigorously 30 strokes. Drop dough by 10-12 spoonfuls onto ungreased cookie sheet. Bake 8-10 in. or until golden brown. Mix butter and garlic powder; brush on warm biscuits before removing from cookie sheet. Serve warm 10-12 biscuits.

High Altitude (3500-6500 ft) heat oven to 475°. Bake 9-11 min.

Prep time 5 min. Bake time 10 min.

1 Biscuit: Calories 165 (calories from fat 90) fat 10 g (saturated 3 g); Cholesterol 5 mg; Sodium 450 mg; Carbohydrate 15 g (dietary fiber 0 g); Protein 4g. Dietary exchanges: 1 starch, 2 fat.

For regular drop biscuits, omit the cheese, butter and garlic powder.

For a healthier twist: reduce the fat to just 2 grams per biscuit, use reduced fat Bisquick, skim milk and reduced fat Cheddar cheese. Omit the butter and stir in ½ tsp. garlic powder with Bisquick. Spray with warm biscuits with butter flavored cooking spray.

BAKING POWDER BISCUITS

2 cups flour
4 tsp. baking powder
2 tsp. sugar
½ tsp. salt
½ cup shortening or soft lard
⅔ cup milk

Bake in 9x9" pan.

BUTTERMILK BISCUITS

2 cups flour
1 Tbsp. baking powder
¾ tsp. salt
½ tsp. soda
5 Tbsp. butter
1 cup buttermilk

For flaky biscuits, take care not to over handle the dough.

Preheat oven to 425°. Sift flour, baking powder, salt and soda together. Cut the butter into the flour mixture until coarse crumbs form. Add buttermilk, tossing with a fork until a dough forms. Turn dough out onto a lightly floured surface. Gather into a disk. Knead lightly a few times just until smooth. The dough can be made up to 2 hours ahead, wrapped in plastic wrap and refrigerated until ready to use. Pat the dough to ¾" thick, using a biscuit cutter or a glass dipped in flour, cut out biscuits. Place 2" apart on ungreased baking sheet. Bake 12-15 min. I sometimes just pat into a pan. Bake and cut into serving size pieces.

Makes 12 biscuits.

MY MOM'S CRUSTY BISCUITS

2 cups flour
2½ tsp. baking powder
1 tsp. salt
⅓ cup lard
⅔ cup milk

Combine flour, baking powder and salt. Cut in lard as for pie crust. Add milk and stir gently. Place on floured board and knead 12 strokes, roll to ½" thick, cut and bake at 425° for 12-15 min.

Vicky

MINI ITALIAN BISCUITS

2 cups Bisquick
½ cup finely shredded Cheddar cheese
½ tsp. garlic powder
½ tsp. dried oregano
½ tsp. dried basil
⅔ cup milk

In a bowl, combine Bisquick, cheese, garlic powder, oregano and basil. With a fork, stir in milk just until moistened. Drop by rounded teaspoonfuls onto a lightly greased baking sheet. Bake at 450° for 7-8 min. or until golden brown. Serve warm.

RED LOBSTER ROLLS

2 cups Bisquick
⅔ cup milk
½-1 cup shredded Cheddar cheese

Combine the above. Drop onto baking sheets and bake 10 min. at 450°.

Mix together:
¼ cup melted butter
½ tsp. garlic powder
1 Tbsp. parsley flakes

Brush on biscuits. Put back in oven until tops get crispy, about 10 min.

Linda Johnson

ENGLISH MUFFFINS

1 pkg. active dry yeast
¾ cup water
2 Tbsp. sugar
1 tsp. salt
3 Tbsp. butter
1 egg
2½ cups flour

Activate yeast in ½ cup warm water and ½ tsp. sugar. Dissolve sugar and salt in ¼ cup hot water. Add butter. Add half of flour, egg and yeast mixture. Add remaining flour and knead for 5 min. Let rise, roll out on floured surface to ¼" thick. Cut into 3" rounds. Cover and let rise 50 min. Sprinkle with corn meal. Heat on griddle about 3 min. on each side and then an additional 5-7 min. on each side. Don't cut with a knife but pull apart and butter. Eat warm.

PITA

4 cusp flour
2 tsp. salt
½ tsp. sugar
1 Tbsp. yeast
1¼ cups water

Dissolve yeast in ¼ cup of water and ½ tsp. sugar. Add to 1 cup water, salt and flour. Knead, let rise, punch down and let raise again. Divide into 6 pieces and shape into balls. Roll each ball into an oval ¼" thick, cover and let raise then slide onto a greased cookie sheet and bake at 475° for 15 min. or until puffed and light brown. Cut in half, fill and enjoy!

STARLIGHT SUGAR TWISTS

1 pkg. or 1 Tbsp. yeast
¼ cup warm water
3¾ cups flour
1½ tsp. salt
1 cup butter
2 beaten eggs
½ cup sour cream
1 tsp. vanilla
1½ cups sugar
2 tsp. vanilla

Dissolve yeast in warm water. Mix flour, salt and butter (cut in butter like for pie crust). Add beaten eggs, sour cream, 1 tsp. vanilla and the yeast mixture. Mix thoroughly for 2-3 min. Chill at least 2 hours. Can be chilled up to 4 days. Combine sugar with 2 tsp. vanilla. Using half of the dough at a time, roll on board sprinkled with ½ cup of the sugar/vanilla mixture. Roll to an 8x16" rectangle, sprinkle with 1 Tbsp. sugar mixture. Fold in thirds. Do this 3 times. Roll out to an 8x16" rectangle and cut into 4x1" strips. Twist stripes 2 or 3 times. Place on cookie sheet sprayed with Pam. Repeat rolling process with second half of dough. Bake at 350° 15-20 min. or until light golden brown. (don't underbake). Cool on racks.

LONG JOHNS

1 cup sugar
2 eggs
2 pkg. yeast
2 cups potato water
½ cup mashed potatoes
2 cups scalded milk
½ cup melted lard
1 tsp. salt

Mix 1 cup sugar and 2 eggs. Dissolve 2 pkg. yeast in ¼ cup warm water. Add to egg mixture. Add 2 cups warm potato water and ½ cup mashed potatoes. Add 2 cups scalded milk, ½ cup melted lard and 1 tsp. salt. Add enough flour for a sponge, a lot like cake batter. Let rise until double. Add more flour to look like buns. Knead and let rise until double. Roll out and use enough flour so it isn't sticky. Cut into 1x4" strips. Let rise before frying in hot lard. Makes 90.

Notice; This makes a lot! Curt and I had Long Johns on every space in the kitchen and dining room filled with Long Johns.

Gladys Herding

PIZZA CRUST

16 cups or 5 lbs. flour
½ cup instant yeast
½ cup sugar
3 Tbsp. salt
2 cups shortening
5⅓ cups water, very warm

Mix flour yeast, sugar and salt in mixer with dough hook. Mix in shortening. Add very warm water and mix for 10 min. Cover with Saran Wrap and let rise in a warm place until it doubles in size (approx. 1 hour). Roll out and place on ungreased sheet pans or cut into sticks. At the school, we always bake the crust until slightly browned and then add sauce and topping then it only takes 15 min. to bake. At home, we just make the crust, add toppings and bake.

Makes 98 large bread sticks; 136-oz. dough after it rises; makes 3-3¼ lb loaves.

Barb Engenberg gave us this recipe for at the school. Of course we have to make at least 5 times as much. The ½ batch should fit in your Kitchen Aid mixer at home.

For half batch:

8 cups flour
¼ cup instant yeast
¼ cup sugar
1½ Tbsp. salt
1 cup shortening
2½ cups plus 3 Tbsp. water, very warm

QUICK MIX PIZZA DOUGH

1 cup water
2 Tbsp. olive oil
3-3½ cups all purpose flour, divided
1 ¼-oz. pkg. active dry yeast
1 tsp. sugar
½ tsp. salt

Heat water and oil to 120°. Combine 1½ cups flour, yeast, sugar and salt in large mixing bowl. Add warm water mixture and beat with an electric mixer for 3 min. Stir in an additional 1½ cups flour by hand to form a soft dough. Turn onto a floured surface. Knead dough for 10 min., adding the remaining ½ cup flour as needed to keep dough from sticking. Dough should be smooth and elastic, but not sticky when kneading is complete. Shape dough into a ball and place in a large greased bowl, turning dough over to grease top. Cover with a damp cloth. Let rise in a warm place until doubled in size, about 45-60 min. Preheat oven to 450°. Punch dough down and divide in half. dough may be frozen at this point if desired to use later. Press half of dough out into a 13-14" circle directly on the baking stone. A rolling pin may be used if desired. Form a thick ridge around the edge to hold toppings. Prick the surface of the dough thoroughly with a fork. Par-bake the crust for 10-15 min. until lightly browned. Add your favorite toppings and bake an additional 10-15 min. until crust is crisp and cheese is lightly browned. Yield 2 crusts.

DOUGH FOR BREADSTICKS OR PIZZA CRUST

¼ cup warm water
1 Tbsp. yeast
½ cup hot water
¼ cup shortening
1 Tbsp. sugar
1 tsp. salt
2 cups flour

Mix ¼ cup warm water with yeast and set aside. Mix hot water, shortening, sugar and salt together. Add yeast mixture and flour. Let raise for 1 hour. form into sticks or pizza crust. Bake until brown.

BREAD IN A BAG

2 cups flour
1 cup oatmeal, cornmeal or whole wheat flour
1 tsp. salt
⅓ cup sugar
⅓ cup dry milk
2 Tbsp. yeast
⅓ cup oil
1 cup water

Mix dry (first 6) ingredients in gallon Ziplock freezer bag. Add oil and water and mix well by kneading the bag. Let raise until double in the bag. Place in greased and floured pan. Let raise and bake.

BREAD IN A BAG - GOOD FOR PIZZA CRUST

2 cups flour
1 tsp. salt
1 Tbsp. sugar
1 Tbsp. yeast
¼ cup oil
¾ cup very warm water

Put first 4 ingredients in large Ziplock bag and mix well. Add oil and water. Knead well and leave in bag and let raise in a warm place until double in bulk. Roll out, cut into strips and bake.

PRETZELS

2 scant Tbsp. or 2 (¼-oz.) pkg. active dry yeast
½ cup warm water (105-110°)
2 cups warm skim milk (105-110°)
¼ cup sugar
½ cup solid vegetable shortening
6½-7½ cups unbleached all purpose flour, divided
1 tsp. baking powder
2 tsp. salt
2 quarts water
3 tbsp. baking soda
Coarse salt (either sea salt or kosher), if desired

In large bowl, soften yeast in warm water. Add milk, sugar, shortening and 2 cups flour. Beat vigorously with whisk for 2 min. Cover bowl loosely with plastic wrap and tightly woven kitchen towel. Let rise for 30 min. This mixture, called a sponge, will have the consistency of a cake batter; it should be light and full of bubbles.

Whisk together baking powder, salt and 1 cup of flour. Add to sponge and mix well. Beat vigorously for 2 min. Gradually add more flour, ¼ cup at a time, until dough forms a mass and begins to pull away from the side of the bowl.

Turn dough out onto floured work surface. Knead, adding more flour, a little at a time as necessary, for 8-10 min., or until you have a smooth, elastic dough, and blisters begin to develop on the surface. Put dough in an oiled bowl. Turn to coat the entire ball of dough with oil. Cover with a towel and let is rise for 30 min. Turn dough out onto a lightly oiled work surface and divide it into 24 equal pieces.

With your hands, roll each pieces into a 24" rope. Lay one rope in a U shape. About 2" from each end, cross the dough ends. Cross a second time. Picturing the dough as the face of a clock, bring ends down and press into bottom of the U at 5 and 7 o'clock. Repeat with all remaining ropes. Cover with a towel and let rest for 20 min. on the work surface.

Meanwhile, preheat the oven to 400°. Line 2 or 3 baking sheets with parchment. Bring 2 quarts of water to boil in large saucepan or Dutch oven and add the baking soda. Drop pretzels, one at a time, into boiling mixture for 10 seconds and then remove the slotted spoon or skimmer. (Do no skip this step or the pretzels will not have a nice crust.)

Put them on the parchment lined baking sheets, smooth side up. (Otherwise the pretzel could unwrap during the baking.) Sprinkle with coarse salt, if desired. Bake for 15 min., or until golden. Immediately remove from baking sheets and cool on a rack. Let cool for 15 min. before eating. Makes 24.

These pretzels have no preservatives, so they should be eaten within two days.

Nutritional analysis per pretzel: 171 calories, 5 gm. fat, less than 1 mg. Cholesterol, 545 mg sodium.

PINT SIZED CARROT RAISIN BREAD

2⅔ cups white sugar
⅔ cup vegetable shortening
4 eggs
⅔ cup water
2 cups shredded carrots
3½ cups all purpose flour
¼ tsp. cloves
1 tsp. cinnamon
1 tsp. baking powder
2 tsp. soda
1 tsp. salt
1 cup raisins

You will need 6 wide mouth pint size canning jars, metal rings and lids. Don't use any other size jars. Sterilize jars, lids and rings, according to manufacturer's direction. grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix. Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a preheated 325° oven for 45 min. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time, keeping remaining jars in oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly). Place lids on jars and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve. Unsealed jars should be stored in the refrigerator and eaten within 2 weeks. Sealed jars may be stored with other canned food or placed in a freezer. A properly sealed quick bread will stay fresh for up to one year. The cake is safe to eat as long as the jar remains vacuum sealed and free from mold. If you are concerned about the safety of storing your cakes, an alternative is to store them in the freezer.

MY FAVORITE SALSA

24 large tomatoes, skinned
2 onions, chopped
2 green peppers
2 cups celery, chopped
2 jalapenos, chopped
⅓ cup sugar
2 Tbsp. salt
2 Tbsp. salt
2 tsp. garlic salt
1 tsp. garlic powder
1 tsp. cumin
2 tsp. pickling spice in a bag
2 Tbsp. vinegar
1 tsp. black pepper

Cook 2 hours on medium heat. Add 1 large can of tomato paste.

I process in pressure cooker 11 lb. pressure for 15 min. for pints or quarts or 11 lbs. of pressure for 10 min. for ½ pints.

Makes approx. 5 quarts, 11 pints or 22 ½ pints.

Vicky

SALSA

24 tomatoes, skinned
3 large onions, chopped
1 green pepper, chopped
1 small can jalapenos, chopped
1 tsp. cumin
2 Tbsp. vinegar
2 tsp. garlic salt
1-2 Tbsp. salt

Mix the above ingredients and cook over medium heat for 2 hours. Add 1 large can of tomato paste. Put in hot jars and process. Makes 12 pints.

Shirley

SALSA

3 quart tomatoes, skinned, chopped
3 cups celery, chopped
2 cups onions, chopped
1 cup green pepper, chopped
2 small jars jalapenos
¼ cup of salt
1½ cups sugar
1½ tsp. black pepper, I cut back to 1
1½ tsp. vinegar
1½ pickling spice in a bag
1½ tsp. garlic powder

Combine veggies and salt and let stand 3 hours. Drain but don't press. Put in large kettle with remaining ingredients. Bring to a boil and simmer uncovered for 45 min. Remove pickling spice bag. Can or freeze.

Harriet Moller

TOMATO JUICE

7 quarts juice
3 tsp. celery salt
3 Tbsp. salt
1 cup sugar
1 tsp. garlic salt
2 tsp. onion salt

Bring to a boil, fill hot jars and process. 11 lbs. for 15 min. For whole tomatoes, we add chopped onions, celery and green peppers.

Rod and Vicky

CUCUMBER RELISH

12 large cucumbers
2 bunches of celery
10 large carrots
4 large onions
2 green peppers
2 red peppers for color

Take the seeds out of the cucumbers and grind cucumbers, onions, peppers, celery and carrots with coarse blade (I use small meat grinder). Place ½ cup of pickling salt over ground mixture and let stand overnight (Do not put in tin or aluminum). Drain ½ day. Boil relish, 4 cups vinegar, 4 cups sugar, 1 tsp. celery seed, 1 tsp. mustard seed and 1 tsp. tumeric. Boil 1 hour and seal in jars. Makes 11 pints.

Vicky

7-DAY REFRIGERATOR DILL PICKLES

4-5" cucumber, quarter or half them)

Fill a 5 quart ice cream pail 2" from the top with cucumbers.

Onions — 4-5 garlic cloves

3 pieces of dill

Mix and pour over cucumbers:

½ cup sugar — 2 cups vinegar

½ cup pickling salt

Fill pail with water. Shake pail once a day for 7 days.

Cindi Ryker

TOMATO SAUCE CONCENTRATE

This is a way to put up those flavored packed tomatoes at the peak of summer and use them for great sauces later. You can play with the recipe, adding other vegetables like bell peppers and zucchini to the onion sauté, if you have those, too.

3 lbs. fresh tomatoes — 1 large onion, chopped

2 Tbsp. extra virgin olive oil — 4 cloves garlic, chopped

Bring a large pot of water to a boil, and fill a large bowl with ice water. Wash the tomatoes and use a sharp knife to cut an "x" in the center of the bottom of each tomato. Drop tomatoes, about four at a time, in boiling water. Boil for about one min. The skins will start to peel back from the "x" when they are ready, so it is easy to see if they need a few seconds longer. Scoop out with a slotted spoon and drop into the iced water.

When the tomatoes are cool enough to handle, slip off the skins and cut out the cores with a sharp paring knife. Cut the peeled tomatoes in half and use your fingers to remove the seeds. Put the tomatoes into a blender or food processor and puree (Makes about 4 cups).

In a large pot, heat the olive oil and add the onions; sauté until golden and soft, about 10 min. Add garlic and sauté for about five more min. on low. Add the tomato puree and stir. Bring to a simmer and reduce the heat to medium low so it is bubbling but not boiling. Cook for an hour and stir occasionally.

Cool completely, then measure 1 cup portions into freezer containers and chill completely. Freeze.

To use, thaw in the refrigerator overnight or by putting the frozen container in warm water for an hour or so. Use a base, making into pasta sauce, soup, curries or whatever you need some sweet, deep tomato flavor.

Makes 2 cups, reduced.

PERFECT DILL PICKLES

8-9 quarts:
13 cups water
6 cups vinegar
1 cup pickling salt

4 quarts:
6½ cups water
3 cup vinegar
½ cup pickling salt

2 quarts:
3¼ cups water
1½ cups vinegar
¼ cup pickling salt

Combine the above ingredients and boil 15 min. to make brine. Put dill and clove of fresh garlic in bottom of quart jar. Pack cucumbers in jar and top with another dill plant. Add 1 Tbsp. sugar to each quart. Pour boiling brine over cucumbers, filling to within ½" from top of the jar. Put in microwave for 2 min. (1 min. for pints). Cover with "hot" flat and ring.

Rod and Vicky

KOSHER DILL PICKLES

20-25 4" cucumbers
Powdered alum
Fresh garlic cloves
Dill seeds
Hot peppers, opt.
1 quart white vinegar
1 cup pickling salt
3 quarts soft water
Grape leaves, opt.

Wash medium to small pickling cucumbers and let stand in ice cold water overnight. Pack in clean jars, adding to each jar:

⅛ tsp. powdered alum
1 cloves garlic
1 tsp. dill seed
1 hot pepper, if desired

Fill jars with boiling brine made of:

1 quart white vinegar
1 cup pickling salt
3 quarts soft water
Grape leaves, opt.

Seal. Place jars in boiling water and let the water cool. Makes approx. 7 quarts.

JoAnn Schoper

FREEZER PICKLES

8 cups cucumbers, peeled and sliced
1½ Tbsp. pickling salt

Soak cucumbers in pickling salt. Cover with water. Soak ½ hour. Drain and rinse with cold water.

Brine:

2 cups sugar
1 cup white vinegar
1 Tbsp. mustard seed
½ Tbsp. celery seed

Stir brine until dissolved. Pour over cucumbers. Freeze in plastic bags. Take out and let thaw in refrigerate before using.

Barb Eigenberg

13 DAY SWEET CHUNK PICKLES

1 gallon 3" cucumbers
1 gallon cold water
1 cup salt
1 gallon cold water
1 gallon boiling water
1 Tbsp. powdered alum
3 cups sugar
2 cups vinegar
1 Tbsp. mixed spices, tied in bag
1 cup sugar

Wash cucumbers in cold water. pour 1 gallon cold water and salt on cucumber and let stand 1 week. Stir every day. Weigh down with plate to keep cucumbers under the brine. On the 8th day, drain. Add 1 gallon cold water and let set 1 day. On the 9th day, drain. Add 1 gallon boiling water and powdered alum. Cut cucumbers in 1" chunks and let stand 1 day. On the 10th day, drain well. Add hot syrup of vinegar, 3 cups sugar and spices. Let set 24 hours. On the 11th and 12th days, drain and reheat syrup, adding 1 cup of sugar each day to syrup. Pour back on pickles. On the 13th day, put pickles in boiling syrup on the stove and bring to boiling point. Pack in sterilized jars. Cover with syrup and seal. When the cucumber first soak in the brine, they will get brownish and a little soft, but with the soaking in powdered alum solution, they will get firm and green again.

Velma Netsch, JoAnn Schoper

EASY FREEZER CORN

14 cups corn
¾ cup sugar
1 Tbsp. salt
4 cups water
8 ice cubes

Cut corn from cob, raw, do not blanch corn first. measure out 14 cups corn. Add the rest of the ingredients. Stir until ice cubes melt. Package in size you prefer. Freeze. This recipe is quick, easy and very good. No cooking.

FROZEN CREAM CORN

35 ears or 16-18 cups corn
1 lb. butter
1pint half and half
2 tsp. salt, opt.

Cut corn off cob raw. Bake in roaster for one hour at 325°, stirring occasionally. Cool, bag and freeze. Makes approx. 4 quarts.

Vicky

HORSERADISH PICKLES

1 quart kosher dill pickles
⅓ cup coarse ground horseradish, not creamed
¾ cup sugar
½ cup vinegar

Pour the brine off of the pickles. Cut the pickles into quarters. Put the pickles back in the jar and add horseradish. Bring to boil ¾ cup sugar, ½ cup of water and ½ cup of vinegar. Pour over pickles; cover and refrigerate for 24 hours.

Rod and Vicky

HORSERADISH

1 cup grated horseradish
½ cup white vinegar
¼ tsp. salt
½ tsp. sugar

Wash and peel roots. Put through grinder. Combine ingredients, pack into jars. Store in refrigerator.

Tress Imhoff

ZESTY HOMEMADE HORSERADISH SAUCE

½ cup half and half cream
¼ cup vinegar
1 Tbsp. brown sugar
2 tsp. prepared mustard
1 tsp. salt
¼ tsp. pepper
1 cup chopped peeled horseradish root, about 6-oz.

Place all ingredients in a blender container; process until fine. Transfer to a saucepan. Cook and stir over low until heated through; do not boil. Store in refrigerate 1-2 months. Yields: 1⅓ cups.

BBQ SAUCE

2 quarts plain tomato juice
1 large onion
¾ cup white vinegar
1 tsp. celery salt
1 tsp. garlic salt
1 cup brown sugar
½ cup white sugar
⅛ cup liquid smoke
2 Tbsp. Worcestershire sauce
½ cup butter

Blend onion, vinegar, with a little juice in the blender or food processor until finely minced. Put all ingredients into a heavy pan and simmer on stove until it gets very thick.

BBQ SAUCE #1

2 cups ketchup
1¼ cups brown sugar
½ cup molasses
4 tsp. liquid smoke
½ tsp. garlic powder
¼ tsp. chili powder
¼ tsp. cinnamon
1 tsp. salt
2 cups tomato sauce
1¼ cups cider vinegar
2 Tbsp. butter
1 tsp. paprika
½ tsp. onion powder
½ tsp. celery seed
½ tsp. cayenne pepper
1 tsp. pepper

Mix all in saucepan over medium heat, bring to a boil, reduce heat to a simmer and continue until thickness desired. Makes 6 cups.

Marsha Underwood

BBQ SAUCE #2

1 14-oz. bottle of ketchup
1 cup cider vinegar
2 Tbsp. lemon juice
½ tsp. liquid smoke
1 tsp. hot pepper flakes
1 tsp. brown sugar
3 cups water
½ cup Worcestershire sauce
2 Tbsp. yellow mustard
¼ cup chili powder
2 Tbsp. paprika
1 tsp. pepper
⅓ cup brisket or bacon drippings (opt.)

Combine all ingredients in a large heavy saucepan and stir or whisk to mix. Bring to a rolling boil over high heat. Reduce the heat slightly and briskly simmer the sauce, uncovered, until thick, stirring often to prevent scorching, 20 min. Use right away or transfer to jars. Makes about 6 cups.

Marsha Underwood

MARINADE FOR KABOBS

½ cup soy sauce
¼ cup vegetable oil
2 Tbsp. molasses
2 tsp. grated ginger
2 tsp. dry mustard
6 cloves minced garlic

Place your meat (chicken, steak, shrimp, onion, peppers, mushrooms, plum or cherry tomatoes, diced potatoes) in marinade. We found it works best to separate the meat and vegetables for easier assembly later. marinate for 45 min. to 1 hour or longer. Assemble vegetables and meat on skewers. It works best to put shrimp on their own skewer, as they do not take as long to cook and do the vegetables and meat separate. This works well on a BBQ or in your oven under the broiler, just turn often, and do not put too close to broiler.

Marsha Underwood

PIZZA SAUCE

1 gallon thick tomato sauce
1½ Tbsp. oregano
3-4 Tbsp. sugar
1 Tbsp. basil
2 tsp. garlic salt

Cook fresh tomatoes 2 hours or until thick sauce. Add remaining ingredients and can in ½ pint jars.

CHUNKY KETCHUP

8 cups chopped, peeled tomatoes
2 medium onions, chopped
2 medium green peppers, chopped
2 cups sugar
2 6-oz. cans tomato paste
2 Tbsp. salt
½ cup white vinegar

In a large saucepan, combine the tomatoes, onions, green peppers, sugar, tomato paste and salt; bring to a boil. Reduce heat; simmer, uncovered for 1½ hours or until slightly thickened. Stir in vinegar; heat through. Ladle hot mixture into hot jars, leaving ¼" headspace. Tighten lids with rings. Process for 15 min. at 11 lbs. pressure. Yields at least 7½ half pints.

FRESH BASIL PESTO

2 cups fresh basil leaves, washed and packed, us only healthy leaves, discard flower buds, stems and leaves that aren't in good shape or color
½ cup freshly grated Parmesan Reggano or Romano cheese
½ cup extra virgin olive oil
⅓ cup pine nuts or walnuts
3 medium sized garlic cloves, minced
Salt and freshly ground black pepper to taste
Can add 1 tsp. sugar or Splenda to bring the flavor alive

Combine the basil in with the pine nuts, pulse a few times in a food processor or add small amounts at a time to a blender. (If you are using walnuts instead of pine nuts and they aren't already chopped, pulse them a few times first before adding the basil). Add the garlic and pulse a few more times. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and pepper to taste. Add 1 tsp. sugar or Splenda to bring the flavor alive.

Serve with pasta or over baked potatoes or spread over toasted baguette slices. Pesto will keep in the refrigerator for about a week or in the freezer for 3-6 months. Note: If you intend to freeze the pesto, it's best to leave the cheese out and add it after you thaw the pesto.

Christine Fester

GREEK PESTO

Create a Greek version of an Italian favorite by using olives and feta.

½-⅔ cup olive oil
4 cups fresh basil leaves
2-2.25-oz. cans sliced, pitted ripe olives, drained
1 cup crumbed feta cheese
8 cloves garlic, peeled and quartered
½ tsp. salt
Ground black pepper

In a food processor or blender, combine ½ cup olive oil, basil, olives, cheese, garlic and salt. Cover and process until nearly smooth, stopping to scrape down sides as necessary and to add oil as needed to reach desired consistency. Season to taste with pepper. Serve immediately or divide pesto into ¼-cup portions in small airtight containers. Refrigerate 1-2 days or freeze up to 3 months. Makes 1¾ cups.

For cheesier pesto, add more feta. Serve as a dipper for oven fried potato hash browns or spread on country bread.

Each serving (2 Tbsp.) 113 cal, 11 g fat (3 g sat. fat), 10 mg chol, 283 mg sodium, 4 g carbo, 2 g fiber, 1 g pro. Daily Values 9% vit. A, 8% vit. C, 1% calcium, 1% iron.

PESTO PASTA SALAD

4 cups uncooked spiral pasta (use rice pasta for wheat free version)
1 cup fresh basil pesto
2 Tbsp. chopped green olives
¼ cup pine nuts
1 cup frozen peas, defrosted (or fresh is even better)
12-oz. cherry tomatoes, halved
Several fresh basil leaves, coarsely chopped
1 Tbsp. olive oil
Salt and pepper to taste

Cook pasta according to directions on the pkg. Make sure the water is salted (at least ½ tsp. per quart). Remove pasta from heat and strain when pasta is cooked but still firm (al dente). Put pasta in a large bowl. Mix in fresh basil pesto, green olives and pine nuts. Gently mix in cherry tomatoes, peas, fresh basil leaves and olive oil. Salt and pepper to taste. Chill or serve at room temperature. Serves 6-8.

BEETS

Peel beets, slice and place in pint jars. Add 1 sugar cube and ⅛ tsp. salt to each jar. Fill with boiling water, leaving 1" head space. Cover with hot dry flats and apply rings. Process at 11 lb. of pressure for 20 min.

BEET PICKLES

2 cups water
2 cups sugar
2 cups white vinegar
1 tsp. pickling spice (in bag)

Cook peel and slice large beets. Small ones can be left whole or halved. Boil the above ingredients. Pour over beets, pack in jars and seal.

Mrs. Ivan Carter

FREEZER JAM

Fresh fruit:

2 cups crushed strawberries — 4 cups sugar
or:
2¼ cups sliced or diced peaches — 5 cups sugar
or:
2 cups sour cherries — 4½ cups sugar
or:
2 cups sweet cherries plus 2 Tbsp. lemon juice — 4 cups sugar
or:
3 cups raspberries — 5½ cups sugar

1 box of Sure jell

Put fruit in bowl, add sugar and let stand for 10 min. Mix 1 box of Sure jell and ¾ cup water and boil 1 min., stirring constantly. Add to fruit and stir about 3 min. Put in jars and cover quick. Let stand at room temperature 24 hours and then store in freezer.

BEER BATTER (FOR FISH, CAULIFLOWER AND ONIONS)

1 can beer
1 cup flour
2 Tbsp. sugar
1 tsp. salt
1 tsp. baking powder

Mix the flour, sugar, salt and baking powder together. Add beer to get the desired consistency. (Sometimes it doesn't quite take all of the beer). Deep fat fry.

TOPPING FOR BAKED POTATOES

Combine:
½ cup sour cream
2 tsp. horseradish
1 tsp. onion salt

SWEET AND SAVORY MEAT RUB

½ cup dark brown sugar
2 Tbsp. paprika
1 Tbsp. black pepper
1 Tbsp. chili powder
1 Tbsp. salt
1 Tbsp. onion powder
1 Tbsp. garlic powder

In medium sized bowl, mix all ingredients together. Rub onto chicken, beef or pork; allow to rest 5 min. before grilling, or wrap meat in foil and refrigerate overnight to grill the next day. Yields about 1 cup, covering 2-3 lbs. of meat. Rub can be prepared in advance and stored in airtight container.

FRENCH DRESSING

2 cups oil
1 cup sugar
1 cup ketchup
1 tsp. salt
½ cup vinegar
2 Tbsp. dry mustard
4 Tbsp. lemon juice
2 tsp. celery seed

Mix all ingredients in bowl until well blended and store in refrigerator.

Sharon Caskey

1000 ISLAND DRESSING

½ cup mayonnaise
2 Tbsp. sweet pickle relish
2 Tbsp. bottled chili sauce
1 tsp. sugar

Just mix all ingredients together.

HOMEMADE EGG NOODLES

1 egg
½ tsp. salt
2 Tbsp. hot milk
1 cup flour

Put egg and salt in bowl and add ½ of the flour. Pour in hot milk. Mix and add other ½ of the flour. Knead and roll out thin and cut into noodles. Let them dry for a couple of hours and add to boiling soup.

"We usually double the recipe."

FUDGESICLES

1 large box chocolate pudding, not instant
3½ cups milk
¼ cup sugar

Mix pudding, milk and sugar together in saucepan. Cook as for pudding. This will be thinner than regular pudding. Fill molds. Freeze. Eggs may be added for additional nutrition.

HONEY MUSTARD

1⅓ mayonnaise (I use Miracle Whip)
3 Tbsp. mustard
3 Tbsp. honey
3 Tbsp. vegetable oil
1 Tbsp. apple cider vinegar
1 dash cayenne powder
1 dash onion powder

Combine all in a bowl and store in refrigerator. Yields 2 cups.

THIN WHITE SAUCE

1 Tbsp. butter or margarine
1 Tbsp. all purpose flour
1 cup milk
¼ tsp. salt

Melt butter in a 1 quart glass measuring pitcher in microwave oven, about 30 seconds at High. Add flour and blend to a smooth paste. Add milk gradually, stirring constantly. Cook uncovered in microwave oven 4 min. at High, or until thickened; stir vigorously after 2 min., then every 30 seconds. Stir in salt. About 1 cup.

Medium White Sauce: Use 2 Tbsp. butter and 2 Tbsp. flour with 1 cup milk and the salt.

Thick White Sauce: Use 3 Tbsp. butter and 3 Tbsp. flour with 1 cup milk and the salt.

SOUR CREAM SAUCE

2 Tbsp. butter or margarine
2 Tbsp. all purpose flour
1 cup dairy sour cream
2 tsp. lemon juice
¼ tsp. salt

Melt butter in a 1 quart glass measuring pitcher in microwave oven, about 30 seconds at High. Add flour and blend to a smooth paste. Add sour cream gradually, stirring constantly. Cook uncovered in microwave oven 4 min. at High, or until thickened; stir vigorously after 2 min., then every 30 seconds. Stir in lemon juice and salt. About 1 cup.

OLIVE SAUCE

2 Tbsp. butter or margarine
2 Tbsp. all purpose flour
1 cup milk
¼ tsp. salt
¼ cup sliced pimiento stuffed green olives

Melt butter in a 1 quart glass measuring pitcher in microwave oven, about 30 seconds at high. Add flour and blend to a smooth paste. Add milk gradually, stirring constantly. Cook uncovered in microwave oven 4 min. at High, or until thickened; stir vigorously after 2 min., then stir every 30 seconds. Stir in salt and olives. About 1 cup.

CHEESE SAUCE

2 Tbsp. butter or margarine
2 Tbsp. all purpose flour
1 cup milk
¼ tsp. salt
¼ tsp. dry mustard
½ cup (2-oz.) shredded sharp Cheddar cheese

Melt butter in a 1quart glass measuring pitcher in microwave oven, about 30 seconds at High. Add flour and blend to a smooth past. Add milk gradually, stirring constantly. Cook uncovered in microwave oven 4 min. at High, or until thickened; stir vigorously after 2 min., then every 30 seconds. Add salt, dry mustard and cheese to sauce; stir well. Cook uncovered in microwave oven 1 min. at High; stir. About 1 cup.

BACON AND CHIVE WHITE SAUCE

2 slices bacon, cooked and crumbled
2 Tbsp. butter or margarine
2 Tbsp. all purpose flour
1 cup milk
1 tsp. chopped chives
½ tsp. salt

Prepare bacon and set aside. Melt butter in a 1 quart glass measuring pitcher in microwave oven, about 30 seconds at High. Add flour; mix until smooth. Add milk gradually, stirring constantly. Cook uncovered in microwave oven 4 min. at High, or until thickened; stir after 2 min., then ever 30 seconds. Add crumbled bacon, chives and salt; stir. Serve over fresh vegetables. About 1 cup.

PANCAKE SYRUP KIDS LIKE

1 3-oz. pkg. Jello
2 rounded Tbsp. cornstarch
½ cup sugar
1½ cups water

Mix ingredients together and bring to a boil. Serve hot.

Doris Lerohl

ELEPHANT EARS

1 pkg. yeast
¼ cup lukewarm water
2 cups sifted flour
1½ Tbsp. sugar
½ cup butter
½ cup milk
1 egg yolk
3 tsp. cinnamon
1 cup sugar
2 Tbsp. butter

Mix first 8 ingredients like buns and chill 2 hours. Remove from refrigerator and let stand a few min. Roll into a 10x18" sheet and spread with 2 Tbsp. softened butter. Mix 1 cup sugar and 3 tsp. cinnamon and sprinkle some on dough, then roll up like rolls and cut in 1" slices. Spread the remaining sugar and cinnamon on wax paper and place the slices of dough one at a time on this and roll out or press to 5" diameter. Turn over and over to absorb cinnamon and sugar. Bake an ungreased sheet at 400° for 12 min. Makes 18-24.

LEFSA

4 cups riced Russett potatoes
½ cup whipping cream
1 tsp. salt
1 stick butter
2¼-2½ cups flour

Heat cream and butter and pour over cold riced potatoes to which 1 tsp. salt has been sprinkled over. Knead in flour one cup at a time. Roll out large spoonfuls at a time. Roll thin and fry on "hot" ungreased griddle.

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KRINGLES

½ cup butter
1 cup sugar
1 egg
1 cup buttermilk
1 tsp. soda
3 tsp. baking powder
Salt
Vanilla
3 cups flour

Roll out and make 8's. Bake 8-10 min.

SOUR CREAM KRINGLES

1 cup sour cream
1 cup sugar
2 eggs
Pinch of salt
2 tsp. soda, dissolved in 1 cup sour milk
3½ cups flour

Shape into 8's and bake 10 min. on ungreased cookie sheet.

CORNBREAD

1 cup corn meal
1 cup flour
¼ cup sugar
4 tsp. baking powder
½ tsp. salt
1 cup milk
1 egg
¼ cup butter

Mix ingredients together just until mixed, may be lumpy. Bake in greased and floured 9x9" pan at 425° for 25 min.

BUTTERMILK DOUGHNUTS

1½ cups sugar
1½ cups plus 2 Tbsp. buttermilk
3 beaten eggs
2 Tbsp. melted butter
½ tsp. salt
1 tsp. vanilla
1 tsp. soda
3 tsp. baking powder
4 cups flour

Mix sugar and buttermilk and let stand ½ hour. Add remaining ingredients. Put into doughnut maker and drop into hot lard. For chocolate doughnuts, cut flour bake to 3½ cups and add ½ cup cocoa.

Verna Olson

CORN TORTILLAS

2 cups flour
1 cup cornmeal
1 tsp. salt
1 egg
3 cups water

Mix ingredients in order given. Mixture will be thin. Place ¼ cup batter on heated skillet and spread very thin. Fry slowly over medium heat. Cover lightly to keep warm and soft for serving.

DUMPLINGS

4 Tbsp. shortening
⅔ cup flour
½ cup boiling water or broth
2 eggs
1 tsp. salt

Bring butter and water to a boil. Add flour, stirring constantly. Cook until it leaves the sides of the pan. When cool, add salt and eggs. Drop by Tbsp. into hot soup and cook 4-5 min. Don't cover the pan.

Tress

CROCKPOT DRESSING

1 cup butter
½ cup chopped onion
2 cups chopped celery
1 tsp. poultry seasoning
12 cups bread crumbs (I used seasoned croutons)
½ tsp. salt
2 eggs
2 cups chicken broth (you need 4 cups or 2 cans)

I added 1 can of cream of mushroom soup, 1 Tbsp. sage and 1 box Stove Top stuffing and an extra can of chicken broth.

Sauté onion and celery in butter (I just microwaved it). While it was microwaving, I put everything else together. Put in crockpot on high for 5 hours. Stir it a few times.

Sharies green Catholic cookbook page 113

SUMMER SAUSAGE

2 lb. hamburger
½ tsp. garlic salt
½ tsp. celery salt
2 Tbsp. Morton's quick cure
7 drops liquid smoke
1 tsp. whole mustard seed
1 tsp. whole allspice
1 cup water
1 tsp. salt

Mix all ingredients together. Shape into a roll. Wrap in Saran Wrap. Let stand in refrigerator for 24 hours. Wrap in another layer of Saran Wrap and simmer (cover with water) for one hour. Unwrap to cool.

GIANT BUBBLES

12 cups water
3 cups Dawn dishwashing detergent
¾ cup corn syrup

Mix together in a large container. Makes 1 gallon of bubble solution. Make big bubbles by dipping wand in solution and slowly moving wand. Try to keep the bubble solution out of direct sunlight.

Teresa Pudenz

THE BEST PLAY DOUGH

1 cup flour
½ cup salt
2 tsp. cream of tartar
1 cup water
1½ Tbsp. cooking oil
1 tsp. vanilla
Food coloring

Mix flour, salt and cream of tartar; add water, oil, vanilla and food coloring. Cook 3 min. over medium heat in a saucepan until very thick. Will keep a looooooong time in a Tupperware container.

Vicky Missling

EDIBLE PLAY DOUGH

¼ cup honey
½ cup creamy peanut butter
1 cup dry powdered milk

Mix peanut butter, honey and ½ cup powdered milk. Keep adding dry milk until dough feels soft and not sticky.

Jeremiah made in bible school 1985

CINNAMON APPLESAUCE ORNAMENTS

1 cup powdered cinnamon
¼ cup applesauce

Start with ¼ cup applesauce and add more if needed. Knead dough a few min. If dough seems sticky, add more cinnamon. Roll out dough to approx. ¼". Cut out with cookie cutter and punch a hole at the top with a straw to fasten ribbon. Dry in a slow oven, 125° for several hours, turning periodically. When completely dry, they are ready to decorate. You can also hand mold the dough into braids or twist to form miniature wreaths.